



Official Return to Work Guidelines for Foodservice Establishments

Updated on 5/31/20 with revisions to Massachusetts, New Mexico, and Virginia.

- Massachusetts: [Phase 2 restaurant guidance](#) released, no set effective date announced
- New Mexico: Indoor dining permitted at 50% capacity, effective 6/1/20
- Virginia: Face coverings required for all individuals age 10 and over when inside public buildings (restaurants included), effective 6/1/20

For questions or to receive the latest version, please contact **Angelo I. Amador**, Executive Director of the Restaurant Law Center, at 202-492-5037 or via e-mail at aamador@restaurant.org. Special thanks to Michael J. Lotito and Walt Mullon from **Little’s Workplace Policy Institute** for their assistance in drafting this document.

Federal Guidelines

Jurisdiction	United States
Official Guidelines	<ul style="list-style-type: none"> • Opening Up America Again Guidelines • CDC Restaurant Guidance, issued 5/19/20 (pages 53 – 56)

State Guidelines

State	Alabama
Official Orders and Guidance	<ul style="list-style-type: none"> • Safer-at-home order expiration date: 5/22/20 • Reopening Alabama Guidance • Alabama Department of Health Guidelines • Alabama Restaurant & Hospitality Association Reopening Guidelines
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions, effective 5/11/20



	<ul style="list-style-type: none"> • Curbside pickup and delivery are strongly encouraged
Employee PPE	<ul style="list-style-type: none"> • Each employee shall wear a mask or other facial covering that covers his or her nostrils and mouth at all times while in regular interaction with patrons or guests
Employee Health Checks	<ul style="list-style-type: none"> • Plan calls for monitoring the health of employees and sending home any employee who displays symptoms • All employees are required to report any fever or illness to supervisor
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Hand washing required; no provisions regarding frequency or breaks • High customer contact areas (e.g. door entrances) will be cleaned every two hours • Drink refills shall be in clean/unused glass/cups • Menus, if laminated, should be cleaned after each usage or paper menus shall be designed for single use and disposed of • Use single-use items as much as possible, such as packets of ketchup or salt • Have hand sanitizer and sanitizing products readily available for employees and guests • Create a plan for and checklist of all surfaces your staff and guests will come in contact with <ul style="list-style-type: none"> ○ Train your staff on these surfaces and prepare procedures for elevated cleaning and sanitizing of these surfaces • Dedicate staff members on each shift to sanitizing surfaces in dining areas and restrooms
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Tables must be distanced 6 feet apart with no more than 8 guests per table • Staff will limit the number of customers in the restaurant to those that can be adequately distanced 6 feet apart • Adhere to social distancing guidelines in bar areas • Avoid gathering of guests at entrances and exits and designate appropriate social distancing spacing • Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers <ul style="list-style-type: none"> ○ Spacing should be illustrated, as much as possible, in a waiting area, kitchen, back of the house, laundry, and prep area • Any indoor or outdoor waiting area must be marked so that social distancing standards are met <ul style="list-style-type: none"> ○ One member of a party may be allowed in waiting area while other members of their party wait in their car
Changes to Payment Systems	<ul style="list-style-type: none"> • Where practicable, use physical barriers such as partitions or plexiglass at registers.
Other Operational Guidelines	<ul style="list-style-type: none"> • Businesses open to the public should post a sign at the entrance stating that individuals who have a fever, cough or any sign of sickness should not enter, and should also post a description of their sanitation and social distancing measures • Condiments are not to be left on tables; provided by request and sanitized after usage or disposable packets should be used • Employees are encouraged to take ServSafe Food Handler class to learn more about food safety as it relates to COVID-19
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Alaska
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/21/20 • Restaurant Reopening Guidance (Effective 5/8/20) <ul style="list-style-type: none"> ○ Phase 3 and 4 Guidance, to begin on 5/22/20 ○ Majority of previous mandates become advisories

	<ul style="list-style-type: none"> • Alaska Cabaret, Hotel, Restaurant, and Retailers Association Reopening Guidance
Dine-In	<ul style="list-style-type: none"> • Yes
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • Consider pre-shift screening of staff for symptoms (while protecting staff privacy) • Encourage sick staff to stay home and provide a sick leave policy that is flexible and non-punitive, as well as telework policies where possible • Establish an action plan in the event that someone becomes sick – this should include contact tracing and notifications, notification of authorities, and closing and properly disinfecting affected areas
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Promote social distancing and healthy hygiene practices, such as handwashing and cloth face coverings; examples include: <ul style="list-style-type: none"> ○ Use touch-free methods of communication, such as replacing “buzzers” with text notifications of table availability and allowing dine-in customers to order ahead ○ Avoid any self-serve food or drink options such as buffets, salad bars, and drink stations • Maintain high standards for cleaning, disinfection, and ventilation; important actions include: <ul style="list-style-type: none"> ○ Cleaning and disinfecting frequently touched surfaces at least daily, and shared objects between use ○ Use products that met EPA’s criteria for use against SARS-CoV-2 ○ Avoid sharing items as much as possible – use disposable or digital menus, single serving condiments, touchless payment methods, and disposable food service items ○ Sanitize pens between use ○ Ensure that ventilation systems operate properly and where possible, increase circulation of outdoor air
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Provide drive-through, delivery, or curbside pick-up options, and provide outdoor seating as much as possible • Provide physical guides to ensure that customers remain six feet apart, and physical barriers where maintaining distance is difficult (such as sneeze guards and partitions at host stands)
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Implement a comprehensive and operations plan to prevent spread of the virus
Local Exceptions	<ul style="list-style-type: none"> • The city of Anchorage’s current operating guidelines remain in effect
State	Arizona
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home expiration date: 5/15/20 • Order to resume dining room operations, effective 5/11/20 <ul style="list-style-type: none"> ○ Accompanying restaurant guidance • Order allowing alcohol with to-go orders • Arizona Restaurant Association – “Welcome Back to the Table” Reopening Guidance

Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions (effective 5/11/20)
Employee PPE	<ul style="list-style-type: none"> Follow food code guidance on glove use Use masks when employees cannot socially distance from each other or customers
Employee Health Checks	<ul style="list-style-type: none"> Follow CDC guidance on employee health checks before each shift Consider using contactless thermometers to do temperature checks
Customer Health Checks	<ul style="list-style-type: none"> No such requirements, but consider posting signage at the entrance of the restaurant advising customers to not enter if they are experiencing any symptoms
Sanitation	<ul style="list-style-type: none"> Restaurants should sanitize customer areas after each sitting with EPA-registered disinfectant, including but not limited to: <ul style="list-style-type: none"> Tables Tablecloths Chairs/booth seats Table-top condiments and condiment holders Any other surface or item a customer is likely to have touched Enforce hand washing, covering coughs and sneezes Ensure adequate supplies to support healthy hygiene practices for both employees and customers including soap, hand sanitizer with at least 60 percent alcohol (perhaps on every table, if supplies allow), and tissues Intensify cleaning, disinfection and ventilation practices Wash, rinse, and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after use Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors Avoid using or sharing items such as menus, condiments, and any other food. Instead, use disposable or digital menus, single serving condiments, and no-touch trash cans and doors Train all employees in the above safety actions Implement comprehensive sanitation protocols, including increased sanitation schedules for bathrooms
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Operate with reduced occupancy and capacity based on the size of the business location with special attention to limiting areas where customers and employees can congregate Ensure parties are at least 6-feet apart from each other in all directions Maintain physical distancing, including limiting parties to no more than 10
Changes to Payment Systems	<ul style="list-style-type: none"> Changes to payment systems: If possible, use touchless payment (pay without touching money, a card, or a keypad). If you must handle money, a card, or use a keypad, use hand sanitizer immediately after
Other Operational Guidelines	<ul style="list-style-type: none"> Avoid instances where customers serve their own food
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Arkansas

Official Orders and Guidance	<ul style="list-style-type: none"> • Restaurant restrictions ease starting 4/29/20 • Restaurant Reopening guidance – Phase 1
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions (effective 5/11/20)
Employee PPE	<ul style="list-style-type: none"> • All staff who come in contact with patrons must wear a face mask that completely covers their nose and mouth <ul style="list-style-type: none"> ○ Staff in the back are encouraged to wear a face mask • All staff are required to wear gloves <ul style="list-style-type: none"> ○ Gloves shall be changed out between each customer, customer group, or task
Employee Health Checks	<ul style="list-style-type: none"> • All staff shall be screened daily before entering the facility • Any employee with a cough, sore throat, fever, or shortness of breath shall be immediately excluded from the facility • Facilities with any employee testing positive shall be reported to the Arkansas Department of Health immediately
Customer Health Checks	<ul style="list-style-type: none"> • Patrons must wear a face covering upon entrance and while in the restaurant until the food or drink is served • Service may be declined to patrons not wearing masks
Sanitation	<ul style="list-style-type: none"> • Following each meal service, the tables, chairs, menus and any other frequently contacted surfaces including, but not limited to, condiment containers, napkin holders and salt/pepper shakers shall be cleaned and disinfected prior to seating the next customer <ul style="list-style-type: none"> ○ Products with an EPA-approved emerging viral pathogen claims are expected to be effective against COVID-19. Follow the manufacturer’s instructions for these products. For a list of EPA-approved emerging pathogen sanitizers: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2. (Non-food contact surfaces may be sanitized with 1/2 cup of regular, unscented bleach per gallon of water followed by a 5-minute contact time.) • Food contact surfaces shall be sanitized in accordance with §4-501.114 of the Rules Pertaining to Retail Food Establishments • Single-Use items including, but not limited to, disposable silverware, condiment packets, and straws shall be removed from public access and provided only upon request • Restrooms and other high-touch areas shall be disinfected frequently based on customer volume
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Seating shall be limited up to 33% of total seating capacity. This includes indoor and outdoor dining areas • Seating shall be adjusted to maintain 10-foot physical distancing between tables so occupied seats are six feet from seats at adjacent tables • Groups shall be limited, not to exceed 10 people
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Reservations should be encouraged when practical <ul style="list-style-type: none"> ○ If reservations are not made, physical distancing must be maintained when customers are waiting to be seated • Signage must be placed at the front of restaurants to alert patrons not to enter the facility if they are sick or have symptoms such as cough, sore throat, fever, or shortness of breath • Encourage customers to pre-order meals to reduce time spent in the facility <ul style="list-style-type: none"> ○ This includes for takeout services. • Restaurants are encouraged to have a senior hour to provide exclusive access to these high-risk individuals • Self-service operations, including, but not limited to, salad bars, buffets, and condiment bars shall remain closed for patron access

	<ul style="list-style-type: none"> • Bars and entertainment operations (such as live music, in-seat gaming devices, or arcades) within restaurants are prohibited <ul style="list-style-type: none"> ◦ Normal service of alcohol within the restaurant seating area is allowed; this does not restrict the preparation of alcoholic beverages in the bar area
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	California
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order in effect until rescinded • Phased Roadmap for Recovery <ul style="list-style-type: none"> ◦ Dine-in restrictions set to ease in “Expanded” Phase 2 (no date specified) • Guidance for dine-in restaurants
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Employers should provide and ensure workers use all required protective equipment, including face coverings and gloves where necessary • Employers should consider where disposable glove use may be helpful to supplement frequent handwashing or use of hand sanitizer; examples are for workers who are screening others for symptoms or handling commonly touched items <ul style="list-style-type: none"> ◦ Workers should wear gloves when handling items contaminated by body fluids • Face coverings are strongly recommended when employees are in the vicinity of others <ul style="list-style-type: none"> ◦ Workers should have face coverings available and wear them when at work, in offices, or in a vehicle during work-related travel with others ◦ Face coverings must not be shared • Servers, bussers, and other workers moving items used by customers (dirty cups, plates, napkins, etc.) or handling trash bags should use disposable gloves (and wash hands before putting them on and after removing them) and provide aprons and change frequently • Dishwashers should use equipment to protect the eyes, nose, and mouth from contaminant splash using a combination of face coverings, protective glasses, and/or face shields <ul style="list-style-type: none"> ◦ Dishwashers must be provided impermeable aprons and change frequently. Reusable protective equipment such as shields and glasses should be properly disinfected between uses
Employee Health Checks	<ul style="list-style-type: none"> • Provide temperature and/or symptom screenings for all workers at the beginning of their shift and any vendors, contractors, or other workers entering the establishment. Make sure the temperature/symptom screener avoids close contact with workers to the extent possible. Both screeners and employees should wear face coverings for the screening • If requiring self-screening at home, which is an appropriate alternative to providing it at the establishment, ensure that screening was performed prior to the worker leaving the home for their shift and follows CDC guidelines
Customer Health Checks	<ul style="list-style-type: none"> • Guests and visitors should be screened for symptoms upon arrival, asked to use hand sanitizer, and to bring and wear a face covering when not eating or drinking • Appropriate signage should also be prominently displayed outlining proper face covering usage and current physical distancing practices in use at all entrances and throughout the property

Sanitation

- Provide disposable menus to guests and make menus available digitally so that customers can view on a personal electronic device, if possible
 - If disposable menus cannot be provided, properly disinfect menus before and after customer use
 - Consider options for customers to order ahead of time
- Discontinue pre-setting tables with napkins, cutlery, glassware, food ware, etc.
 - These should be supplied individually to customers as needed
 - Do not leave card stands, flyers, napkin holders, or other items on tables
- Suspend use of shared food items such as condiment bottles, salt and pepper shakers, etc. and provide these foods in single serve containers, if possible
 - Where this is not possible, shared items such as condiment bottles, shakers, etc., should be supplied as needed to customers and disinfected after each use
- Pre-roll utensils in napkins prior to use by customers
 - Employees must wash hands before pre-rolling utensils in napkins
 - The pre-roll should then be stored in a clean container
 - After customers are seated, the pre-roll should be put on the table by an employee who recently washed their hands
- Reusable customer items including utensils, food ware, breadbaskets, etc., must be properly washed, rinsed, and sanitized
- Cleaned flatware, stemware, dishware, etc., must be properly stored away from customers and personnel until ready for use
 - Use disposable items if proper cleaning of reusable items is infeasible
- Takeout containers must be filled by customers and available only upon request
- Perform thorough cleaning in high traffic areas, such as customer waiting areas and lobbies, break rooms, lunch areas and areas of ingress and egress including host stands, entry ways, stairways, stairwells, escalators, handrails, and elevator controls
- Frequently disinfect commonly used surfaces including doors, door handles, crash bars, light switches, waiting area chairs, credit card terminals, ATM PIN pads, receipt trays, bus tubs, serving trays, water pitcher handles, phones, toilets, and handwashing facilities
- Frequently clean items touched by patrons, especially those that might attract contact from children including candy and toy vending machines, decorative fish tanks, display cases, decorative fountains, etc.
- Dirty linens used at dining tables such as tablecloths and napkins should be removed after each customer use and transported from dining areas in sealed bags
 - Employees should wear gloves when handling dirty linens
- Thoroughly clean each customer dining location after every use
 - This will include disinfecting tables, chairs, booster seats, highchairs, booths, etc. and allowing adequate time for proper disinfection, following product instructions
 - Many EPA-approved disinfectants require minimal contact time (seconds to one minute) against human coronavirus
- Close areas where customers may congregate or touch food or food ware items that other guests may use
 - Provide these items to guests individually and discard or clean and disinfect after each use, as appropriate.
 - This includes but is not limited to:

- Self-service areas with condiment caddies, utensil caddies, napkins, lids, straws, water pitchers, to-go containers, etc.
 - Self-service machines including ice, soda, frozen yogurt dispensers, etc.
 - Self-service food areas such as buffets, salsa bars, salad bars, etc.
- Clean touchable surfaces between shifts or between users, whichever is more frequent, including but not limited to working surfaces, phones, registers, touchpads/touchscreens, tablets, timeclocks, appliances, kitchen and bar utensils and implements, oven doors, grill and range knobs, carts and trolleys, keys, etc.
- Avoid sharing audio equipment, phones, tablets, laptops, desks, pens, and other work supplies wherever possible
- Discontinue shared use of audio headsets and other equipment between employees unless the equipment can be properly disinfected after use
 - Consult equipment manufacturers to determine appropriate disinfection steps, particularly for soft, porous surfaces such as foam earmuffs
- Provide time for workers to implement cleaning practices during their shift. Cleaning assignments should be assigned during working hours as part of the employees' job duties
- Procure options for third-party cleaning companies to assist with the increased cleaning demand, as needed
- Equip spaces such as dining rooms, bar areas, host stands, and kitchens with proper sanitation products, including hand sanitizer and sanitizing wipes to all staff directly assisting customers
- Ensure that sanitary facilities stay operational and stocked at all times and provide additional soap, paper towels, and hand sanitizer when needed
- When choosing cleaning chemicals, employers should use products approved for use against COVID-19 on the Environmental Protection Agency (EPA)-approved list and follow product instructions
 - Use disinfectants labeled to be effective against emerging viral pathogens, diluted household bleach solutions (5 tablespoons per gallon of water), or alcohol solutions with at least 70% alcohol that are appropriate for the surface
 - Provide employees training on manufacturer's directions and Cal/OSHA requirements for safe use
 - Workers using cleaners or disinfectants should wear gloves as required by the product instructions
- Restaurants should increase fresh air circulation by opening windows or doors, if possible to do so
- Consider installing portable high-efficiency air cleaners, upgrading the building's air filters to the highest efficiency possible, and making other modifications to increase the quantity of outside air and ventilation in all working areas
- Discontinue tableside food preparation and presentation such as food item selection carts and conveyor belts, guacamole preparation, etc.
- Do not leave out after-meal mints, candies, snacks, or toothpicks for customers; offer them with the check or provide only on request.
- Install hand sanitizer dispensers, touchless if possible, at guest and employee entrances and contact areas such as driveways, reception areas, in dining rooms, near elevator landings, etc.
- Discontinue use of shared entertainment items such as board games, pool tables, arcade games, vending machines, etc
 - Close game and entertainment areas where customers may share items such as bowling alleys, etc.
- Continue to follow existing codes regarding requirements for sanitizing (rather than disinfecting) food contact surfaces

**Distancing and
Occupancy
Restrictions**

- Remove tables and chairs from dining areas so that six feet of physical distance can be maintained for customers and employees
 - If tables, chairs, booths, etc., cannot be moved, use visual cues to show that they are not available for use or install Plexiglas or other types of impermeable physical barriers to minimize exposure between customers
- Bar areas should remain closed to customers
- Discontinue seating of customers where customers cannot maintain six feet of distance from employee work and food and drink preparation areas
- Adjust maximum occupancy rules inside the establishment based on its size to limit the number of people inside and/or use impermeable barriers between service tables to protect customers from each other and employees
 - For outdoor seating, maintain physical distancing standards outlined above
- Limit the number of patrons at a single table to a household unit or patrons who have asked to be seated together
 - People in the same party seated at the same table do not have to be six feet apart
 - All members of the party must be present before seating and hosts must bring the entire party to the table at one time
- Limit the number of employees serving individual parties, in compliance with wage and hour regulations
- Face coverings are strongly encouraged for all employees, however, they are required for any employee (e.g., server, manager, busser, food runner, etc.) who must be within six feet of customers
 - All restaurant workers should minimize the amount of time spent within six feet of guests
- Close breakrooms, use barriers, or increase distance between tables/chairs to separate workers and discourage congregating during breaks
 - Where possible, create outdoor break areas with shade covers and seating that ensures physical distancing
- Reconfigure kitchens to maintain physical distancing in those areas where practical and if not practical staggers shifts if possible to do work ahead of time
- Discourage food preparation employees from changing or entering others' work stations during shifts
- Discourage employees from congregating in high traffic areas such as bathrooms, hallways, bar areas, reservation and credit card terminals, etc.
- Implement measures to ensure physical distancing of at least six feet between workers and customers
 - This can include use of physical partitions or visual cues (e.g., floor markings or signs to indicate to where employees and/or guests should stand)
- Install physical barriers or partitions at cash registers, bars, host stands, and other areas where maintaining physical distance of six feet is difficult
- Any area where guests or employees queue should also be clearly marked for appropriate physical distancing
 - This includes check-stands and terminals, deli counters and lines, restrooms, elevator lobbies, host stands and waiting areas, valet drop off and pickup, and any other area where customers congregate
- Physical distancing protocols should be used in any office areas, kitchens, pantries, walk-in freezers, or other high-density, high-traffic employee areas
 - Face coverings are required where employees cannot maintain physical distancing including in kitchens, storage areas, etc.

	<ul style="list-style-type: none"> • Employee pre-shift meetings and trainings should be conducted virtually or in areas that allow for appropriate physical distancing between employees <ul style="list-style-type: none"> ○ Food, beverages, food ware, etc., should not be shared • Prioritize outdoor seating and curbside pickup to minimize cross flow of customers in enclosed environments <ul style="list-style-type: none"> ○ Restaurants can expand their outdoor seating, and alcohol offerings in those areas, if they comply with local laws and regulations • Provide takeout, delivery, and drive through options for customers when possible • Encourage reservations to allow for time to disinfect restaurant areas and provide guidance via digital platforms if possible to customers for physical distancing while at the restaurant • Consider allowing dine-in customers to order ahead of time to limit the amount of time spent in the establishment • Ask customers to wait in their cars or away from the establishment while waiting to be seated <ul style="list-style-type: none"> ○ If possible, alert patrons through their mobile phones when their table is ready to avoid touching and use of “buzzers.” • Establish directional hallways and passageways for foot traffic, if possible, to eliminate employees from passing by one another • Require employees to avoid handshakes and similar greetings that break physical distance • Eliminate person-to-person contact for delivery of goods whenever possible <ul style="list-style-type: none"> ○ Designate drop-off locations to receive deliveries away from high traffic areas ○ Maintain physical distance of at least six feet with delivery drivers ○ Guests should enter through doors that are propped open or automated, if possible <ul style="list-style-type: none"> ▪ Hand sanitizer should be available for guests who must touch door handles • Implement peak period queueing procedures, including a host to remind guests to queue with at least six feet of distance between parties outside or in waiting areas • Takeout food items should be made available using contactless pick-up and delivery protocols
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Display a set of clearly visible rules for customers and restaurant personnel at the restaurant entrance(s) that are to be a condition of entry <ul style="list-style-type: none"> ○ The rules could include instructions to use hand sanitizer, maintain physical distance from other customers, avoid unnecessary touching of restaurant surfaces, contact information for the local health department, and changes to restaurant services ○ Whenever possible, the rules should be available digitally, include pictograms, and included on/with menus • Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person at each establishment to implement the plan • Identify contact information for the local health department where the restaurant is located for communicating information about COVID-19 outbreaks among employees or customers • Train and communicate with employees and employee representatives on the plan • Regularly evaluate the establishment for compliance with the plan and document and correct deficiencies identified
Local Exceptions	<ul style="list-style-type: none"> • Information and county specific restaurant reopening plans can be found here

State	Colorado
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/26/20 • Restaurant guidance effective 5/27/20
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions, effective 5/27/20 • Restaurants are encouraged to continue curbside pick-up/delivery, including alcohol pick- up/delivery
Employee PPE	<ul style="list-style-type: none"> • Provide appropriate protective gear like gloves, masks, and face coverings and encourage appropriate use (Additional Guidance) • All employees of critical businesses must wear non-medical cloth face coverings while at work until 6/16 (Executive Order D-2020-067)
Employee Health Checks	<ul style="list-style-type: none"> • Implement symptom monitoring protocols (including workplace temperature monitoring and symptom screening questions) where possible (Additional Guidance) • Require employees showing any symptoms or signs of sickness, or who has been in contact with known positive cases to stay home • Appoint one employee per shift to monitor staff and public for adherence to safety measures
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Post clear signs notifying patrons and employees of hygiene and sanitation expectations, including not entering if they or anyone in their household is experiencing any symptoms of illness • Minimize objects touched by multiple patrons including: <ul style="list-style-type: none"> ○ Remove/close games and dance floors that require or encourage standing around (darts/pool tables/shuffleboard, arcade games); remove board games ○ Discontinue use of tablecloths, or move to single-use, or remove and replace laundered tablecloths between patrons • Disinfect any shared objects such as check presenters and POS machines thoroughly between uses • Increase cleaning and disinfection protocols and track with publicly posted cleaning logs including: <ul style="list-style-type: none"> ○ Use disposable single-use menus, menu boards, or create online menus for guests to review from their electronic device ○ Provide single-use or single serving condiments ○ Disinfect restrooms every hour ○ Block off stalls and urinals with proper signage to support 6 feet between patrons <ul style="list-style-type: none"> ▪ This may require reduced bathroom capacity or even only one person in a bathroom at a time • Provide hand sanitizer at check-in area and throughout the venue. • Frequently sanitize all high-touch areas (Additional Guidance) • Eliminate or regularly sanitize any items in common spaces (i.e., break rooms) that are shared between individuals (i.e., condiments, coffee makers, vending machines) (Additional Guidance) • Provide hand washing facilities/stations and hand sanitizer • Encourage breaks to wash hands or use hand sanitizer • Require gloves or frequent handwashing <ul style="list-style-type: none"> ○ Encourage frequent breaks to wash hands (at least every 30 minutes) including upon arrival and departure

<p>Distancing and Occupancy Restrictions</p>	<ul style="list-style-type: none"> • Outdoor dine-in service is encouraged. Please work with local authorities to get authorization for expanding space to accommodate outdoor dine-in for adjacent or nonadjacent public or private spaces <ul style="list-style-type: none"> ○ The following requirements must be met: <ul style="list-style-type: none"> ▪ Patrons in different parties must be a minimum of 6 feet apart ▪ The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties ▪ All employees must wear face coverings ▪ Disinfecting and deep-cleaning of all shared surfaces between seatings • Indoor dine-in service can be held at a 50% of the posted occupancy code limit and a maximum of 50 patrons, if the following requirements can be met: <ul style="list-style-type: none"> ○ Patrons in different parties must be a minimum of 6 feet apart ○ The spacing of tables may need to be 6 feet or more to ensure proper physical distancing between diners from different parties ○ All employees must wear face coverings ○ Ensure maximum ventilation by opening windows and minimizing air conditioning to the extent possible ○ Deep clean and disinfect all shared surfaces between parties/at each turnover ○ Keep parties together, and do not allow them to mingle with each other • Limit party size to eight people or fewer <ul style="list-style-type: none"> ○ Make efforts to reduce congregating inside and outside the establishment including: <ul style="list-style-type: none"> ▪ Encouraging reservations, and preferably requiring reservations, if feasible ▪ Waiting parties must not congregate in entrance areas and should wait in their cars or off premises until seating is available ▪ No communal seating ▪ No self-service stations or buffets ▪ No seat-yourself options to ensure that a table has been disinfected prior to a new patron ▪ Do not seat people in the bar if it is being used to prepare food or drink <ul style="list-style-type: none"> • If the bar area is not being used to prepare food or drink, parties could sit there under the same distancing requirements as a regular table ▪ Clearly mark floor and ground to delineate 6-foot spacing for people in lines, and mark how foot traffic should move ▪ Clearly mark closed tables not available for seating customers • Provide guidance, training, and ongoing training on maintaining 6 foot distancing between employees to the greatest extent possible in all areas of operation • Implement systems to minimize staff interactions, such as work flows, shift cohorting (same staff on each shift), staggering of shifts, shift changes, and breaks
<p>Changes to Payment Systems</p>	<ul style="list-style-type: none"> • Use contactless payment solutions whenever possible

Other Operational Guidelines	<ul style="list-style-type: none"> • Provide an option for customers to “sign in” to facilitate notifying them if an exposure occurs • Provide contactless payment or prepayment options whenever possible • Establish customer waiting areas, outdoors if possible, that maintain proper physical distancing from other guests • Restrict standing and/or congregating in the bar area, entrance/exit, and any interior spaces • Continue curbside pick up/delivery options and recommend them for vulnerable individuals • Request customers to wear face coverings when not eating or drinking, e.g., walking past other tables to get to delivery areas or restrooms • Consider refusing service to customers who refuse to adhere to hygiene and physical distancing requirements • Make accommodations for individuals unable to adhere to masking and physical distancing requirements, such as takeout, curbside or delivery
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Connecticut
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/20/20 • EXECUTIVE ORDER NO. 7PP • Restaurant Guidance for Outdoor Dining, effective 5/20/20
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions, effective 5/20/20
Employee PPE	<ul style="list-style-type: none"> • PERSONAL PROTECTION FOR EMPLOYEES <ul style="list-style-type: none"> ○ All employees are required to wear a facemask or other cloth face covering that completely covers the nose and mouth, unless doing so would be contrary to his or her health or safety due to medical conditions ○ Employees may utilize their own cloth face covering over that provided by their employer if they choose ○ Gloves are required for table servers, and must be replaced frequently ○ Gloves and eye protection are required when using cleaning chemicals ○ Kitchen workers shall follow FDA guidelines on usage of gloves where appropriate • EMPLOYERS ARE RESPONSIBLE FOR PROVIDING PERSONAL PROTECTION TO THEIR EMPLOYEES <ul style="list-style-type: none"> ○ If businesses do not have adequate personal protection, they cannot open
Employee Health Checks	<ul style="list-style-type: none"> • DAILY HEALTH CHECK • Ask employees resuming on-premise work to confirm they have not experienced COVID-19 CDC-defined symptoms; and to monitor their own symptoms, including cough, shortness of breath, or any two of the following symptoms: <ul style="list-style-type: none"> ○ Fever ○ Chills ○ Repeated shaking with chills ○ Muscle pain ○ Headache ○ Sore throat ○ New loss of taste or smell • Employees shall stay home if sick

	<ul style="list-style-type: none"> • IN THE EVENT OF A POSITIVE COVID-19 CASE <ul style="list-style-type: none"> ○ Employees shall inform their employers, and follow state testing and contact tracing protocols
Customer Health Checks	<ul style="list-style-type: none"> • PERSONAL PROTECTION FOR CUSTOMERS <ul style="list-style-type: none"> ○ Customers are required to bring and wear masks or cloth face coverings that completely cover the nose and mouth unless doing so would be contrary to his or her health or safety due to a medical condition or when eating in the restaurant
Sanitation	<ul style="list-style-type: none"> • HAND SANITIZER <ul style="list-style-type: none"> ○ Hand sanitizer shall be made available at entrance points and common areas, where possible • HANDWASHING <ul style="list-style-type: none"> ○ Ensure employees wash their hands routinely using soap and water for at least 20 seconds • CLEANING, DISINFECTANT PRODUCTS, AND/OR DISPOSABLE DISINFECTANT WIPES <ul style="list-style-type: none"> ○ Make available near commonly used surfaces where possible (e.g., tables and chairs, bathrooms, self-service areas) • CLEANING AND DISINFECTING <ul style="list-style-type: none"> ○ Follow federal guidelines (CDC, EPA) on what specific products should be used and how: <ul style="list-style-type: none"> ▪ Use products that meet EPA’s criteria for use against SARS-CoV-2 and that are appropriate for the surface <ul style="list-style-type: none"> • Prior to wiping the surface, allow the disinfectant to sit for the necessary contact time recommended by the manufacturer • Train staff on proper cleaning procedures to ensure safe and correct application of disinfectants ▪ Disinfectants are irritants and sensitizers, and should be used cautiously ▪ Avoid all food contact surfaces when using disinfectants; these surfaces should be sanitized instead ▪ Clean and disinfect common areas, high transit areas, and frequently touched surfaces on an ongoing basis (at least daily) and more frequently if used more often ▪ Clean and disinfect shared objects after each use, examples include: <ul style="list-style-type: none"> • Entrances and exits • Payment devices (e.g., PIN pad) • Chairs • MENUS <ul style="list-style-type: none"> ○ Offer paper menus and dispose after guests have ordered, or display menu on a wall/white board, and/or encourage customers to view the menu on their phone • SILVERWARE <ul style="list-style-type: none"> ○ Use rolled or packaged silverware • CONDIMENTS <ul style="list-style-type: none"> ○ Use single use packets or containers • TOUCHLESS APPLIANCES <ul style="list-style-type: none"> ○ Install touchless appliances wherever possible, including: <ul style="list-style-type: none"> ▪ Contactless payments, paper towel dispensers, soap dispensers, and trash cans • SEATING AREA AND TABLES <ul style="list-style-type: none"> ○ Sanitize seating area, tables, and common items after each seating

	<ul style="list-style-type: none"> • KITCHEN <ul style="list-style-type: none"> ○ Sanitize kitchen and kitchen equipment on an ongoing basis (at least daily) and more frequently if used more often • SHARED EQUIPMENT <ul style="list-style-type: none"> ○ Ensure employees do not share equipment to the extent possible (e.g., cooking equipment, trays, etc.) • BATHROOMS <ul style="list-style-type: none"> ○ Clean frequently, implement use of cleaning log for tracking
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • ENTRY & EXIT <ul style="list-style-type: none"> ○ Consider an exit from the facility separate from the entrance to allow for one-way foot traffic • SOCIAL DISTANCING MARKERS <ul style="list-style-type: none"> ○ Install visual social distancing markers to encourage customers to remain 6 ft apart (e.g., the entrance to the restaurant, lines to be seated, lines to make payments, lines to use the restroom) • SEATING/TABLE ARRANGEMENT <ul style="list-style-type: none"> ○ Rearrange space to maintain at least 6 feet of distance between customers ○ Ensure tables are at least 6+ ft apart ○ If customers are sitting in booths or seating is fixed, groups of customers must still be 6+ ft apart ○ This may require keeping some booths or seats empty ○ Distance shall be measured from the closest chair at one table to the closest chair at another table • DISCRETE WORK ZONES FOR SERVERS <ul style="list-style-type: none"> ○ Servers shall serve specific zones in the restaurant to minimize overlap, where possible • IN THE KITCHEN <ul style="list-style-type: none"> ○ Rearrange workstations so that food workers do not face one another and are 6 ft apart where possible (e.g., stagger workstations on either side of processing lines)
Changes to Payment Systems	<ul style="list-style-type: none"> • Use contactless payment systems whenever possible
Other Operational Guidelines	<ul style="list-style-type: none"> • Institute a training program and ensure employee participation in the program prior to reopen <ul style="list-style-type: none"> ○ Training shall include: <ul style="list-style-type: none"> ▪ The rules contained in this document ▪ Protocols on how to clean and use cleaning products (including disinfectants) safely ▪ Additional guidance can be found here • SIGNAGE Post clear signage that supports new policies, like: <ul style="list-style-type: none"> ○ Social distancing protocols ○ Cleaning and disinfection protocols ○ Personal protection (face masks, gloves) ○ Employees shall stay home if sick/experiencing symptoms ○ Customers shall not enter if they are experiencing symptoms • BUFFETS <ul style="list-style-type: none"> ○ Eliminate buffet self-serve stations; only permit employees to serve from food counters

	<ul style="list-style-type: none"> • NON-ESSENTIAL AMENITIES <ul style="list-style-type: none"> ○ Close or remove amenities non-essential to business' main function (e.g., dance floors, pool tables, playgrounds, etc.) • VENTILATION <ul style="list-style-type: none"> ○ Increase ventilation rates and increase the percentage of outdoor air that circulates into the system where possible <ul style="list-style-type: none"> ▪ Note: This only applies to operational indoor areas (e.g. the kitchen), given customers will only be outside • HOTLINE FOR VIOLATIONS <ul style="list-style-type: none"> ○ Post clear signage that includes the state hotline (211) for employees and customers to report potential violations of these rules • WHISTLEBLOWER PROTECTION <ul style="list-style-type: none"> ○ Employers may not retaliate against workers for raising concerns about COVID-related safety and health conditions ○ Additional information can be accessed at www.OSHA.gov ○ Additional information for the public sector can be accessed at www.connosha.com
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Delaware
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/15/20 • Reopening Guidance <ul style="list-style-type: none"> ○ Phase 1 to begin on 6/1/20
Dine-In	<ul style="list-style-type: none"> • Restaurants may offer indoor dining at a maximum of 30% occupancy, effective 6/1/20 • Restaurants may apply to expand their outdoor seating for serving food and drinks by submitting to the appropriate political subdivision a plan that meets the following minimum requirements: <ul style="list-style-type: none"> ○ The plan must consider local traffic patterns and parking capacity needs, but may extend the boundaries of seating beyond current property boundaries, subject to the discretion of the appropriate political subdivision and applicable property owners on all local right of ways; ○ The plan must not, at any time, intrude upon the State right of way, unless otherwise approved by the Delaware Department of Transportation (“DelDOT”) in writing; ○ The plan must maintain current access, unless otherwise approved by DelDOT in writing; ○ The plan must maintain proper access to the property for all emergency services; ○ With the exception of the 30% indoor fire code capacity limitation, the plan must follow all additional requirements for food and drink establishments outlined in the Phase 1 Business Guidelines, including any subsequent amendments, including but not limited to requiring social distancing between individuals from different households; ○ The plan must comply with the Americans with Disabilities Act (“ADA”); ○ The plan must adhere to all local noise ordinances; ○ The plan must allow for proper control over the distribution of alcoholic beverages, including a clear property boundary to prevent beverages from being removed from the premises; ○ The plan may allow for the service of drinks (alcoholic or otherwise) without the requirement to serve food; and ○ The plan may not result in total outdoor seating capacity that exceeds the indoor seating capacity that the establishment was authorized to have prior to the State of Emergency

Employee PPE	<ul style="list-style-type: none"> • Staff must follow the general guidance on the wearing of cloth face coverings at all times
Employee Health Checks	<ul style="list-style-type: none"> • All employees required to go to work should perform a daily health check as prescribed by the Delaware Division of Public Health
Customer Health Checks	<ul style="list-style-type: none"> • Customers must follow the general guidance on the wearing of cloth face coverings at all times, except for customers seated at a table to eat or drink, who may remove the cloth face covering while seated at the table in order to do so
Sanitation	<ul style="list-style-type: none"> • All employees should wash hands regularly with soap and water throughout the work day, and in particular after any time they come into contact with a customer • Hand sanitizer should be used to supplement hand washing throughout the day • Businesses must make hand sanitizer or handwashing stations readily available for all employees and customers • All surfaces touched by customers, including doors, restrooms, and point of sale infrastructure must be disinfected using an EPA-approved disinfectant every 15 minutes to 2 hours • Tables must be disinfected in between each party • Guests should be provided with single use, paper, disposable menus • All condiments (salt, pepper, ketchup, mustard, mayo, sugar, etc.) must be provided directly to diners in single-use disposable containers or reusable containers that are cleaned between each party • Cups, lids, napkins, and straws must be delivered to the table after the party has been seated • Proper precautions must be taken when handling ready-to-eat foods • Variances or other allowances for bare hand contact are void until these restrictions are lifted • Any to-go containers for food guests bring home after dining must be protected from possible contamination
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • The total number of guests within a facility shall at no time exceed 30% of the fire code occupancy • Tables and booths must be arranged in a way that ensures seated customers at one table are at least six feet apart from seated customers at another table <ul style="list-style-type: none"> ○ For booths, this typically will mean seating customers at every other booth ○ For freestanding tables (with pull out chairs), there should be eight feet apart to ensure that a seated guest is six feet from seated guests at other tables ○ Inside and outside seating must both comply with these standards • Outside seating areas must be confined to their pre-State of Emergency footprints • Only members of the same household unit may be seated at a table, and guests must all have seats, be seated, and remain seated unless going to the restroom • Orders must be placed from the table, and both food and drink must be delivered to the table by the staff of the facility, a guest should not leave the table to retrieve food or drink • For restaurants that do not provide table service: Counter service locations must be spaced 6 feet apart • Signage and floor markings must be present to guide patrons in appropriately spacing while in line • Staff must be designated to monitor patrons entering facility, monitor lines and ensure social distancing throughout facility • Customers should be guided to seats by staff to control traffic in, out, and through restaurant to ensure that safe social distancing is maintained as much as possible

	<ul style="list-style-type: none"> ○ If guiding to a table is not practical or safe, restaurant should provide clear signage and instructions to control the flow of traffic through the facility ● Employees must also social distance from each other while working; this can be accomplished through spacing or moving workstations, staggering shifts or other means
Changes to Payment Systems	<ul style="list-style-type: none"> ● N/A
Other Operational Guidelines	<ul style="list-style-type: none"> ● Employers should post signs on how to stop the spread of COVID-19, hand hygiene, and properly wear a cloth face covering ● Every restaurant is expected to have its own reopening plan and must follow DPH guidance ● For restaurants that provide table service: diners must have a reservation in order to sit down in a facility (takeout can still continue under pre-Phase 1 guidelines, but should be done without those ordering entering the dining facility when picking up order) ● Signage must be posted to remind people not to enter restaurant without a reservation and provide a number to call from their car in order to place a reservation ● Self-service food and buffet options may not reopen ● Bar service and seating at a bar may not reopen <ul style="list-style-type: none"> ○ The bar of a restaurant may open to prepare drinks to be brought to diners at their tables ● No activities, outside of those guests engage in while seated at a table, may take place, and any common areas where people would typically stand must be off limits if not otherwise occupied by tables with seated guests <ul style="list-style-type: none"> ○ This includes dance floors, arcade/bar game areas, pool tables, and similar spaces
Local Exceptions	<ul style="list-style-type: none"> ● N/A
Jurisdiction	District of Columbia
Official Orders and Guidance	<ul style="list-style-type: none"> ● Stay at home order expiration date: 5/29/20 ● Phase 1 Restaurant Guidance, effective 5/29/20
Dine-In	<ul style="list-style-type: none"> ● Outdoor dining permitted, with restrictions, effective 5/29/20
Employee PPE	<ul style="list-style-type: none"> ● N/A
Employee Health Checks	<ul style="list-style-type: none"> ● Screen employees by assessing symptoms of workers (including fever) with a questionnaire, at the beginning of their shift, ideally before entering the facility or operation <ul style="list-style-type: none"> ○ Sick employees should not report to work ● Inform all employees in writing that they should not come to work if sick and of applicable paid leave provision <ul style="list-style-type: none"> ○ Implement leave policies that are flexible and non-punitive, and allow sick employees to stay home
Customer Health Checks	<ul style="list-style-type: none"> ● Post signage stating that nobody with a fever or symptoms of COVID-19 is permitted to enter the facility and that individuals must wear a mask or face covering
Sanitation	<ul style="list-style-type: none"> ● Hand sanitizer must be made easily accessible at the entrance of every establishment ● The use of disposable paper menus is strongly encouraged. Disposable menus should be discarded after each patron use. If reusable menus are used, they should be cleaned and disinfected between each use

	<ul style="list-style-type: none"> • Items from self-service areas such as drink stations, condiment stations, and utensil and napkin stations should be removed, and employees should instead provide these items directly to patrons <ul style="list-style-type: none"> ○ The use of single use items is strongly encouraged • All table items must either be single use and disposed of after use, or cleaned and sanitized between uses/table seatings <ul style="list-style-type: none"> ○ This includes digital ordering screens, utensils, dinnerware, drinkware, tablecloths, and napkin and condiment containers (i.e., any items that may have been touched by customers) • Tables and chairs must be cleaned and disinfected after each seating, and check presenters are to be cleaned and disinfected after every use <ul style="list-style-type: none"> ○ Ensure that cleaning or disinfecting product residues are not left on table surfaces • Restrooms must be cleaned and disinfected frequently and appropriately marked and monitored to ensure social distancing guidelines are followed <ul style="list-style-type: none"> ○ Ensure an adequate supply of soap and paper towels is present at all times • All food contact surfaces must be cleaned and sanitized at least every 2 hours <ul style="list-style-type: none"> ○ Cleaning procedures throughout the restaurant must be developed in advance of opening and shared with employees so that they can be properly trained • Verify that dishwashing machines are operating at the required wash and rinse temperatures and ensure adequate supplies of appropriate detergents and sanitizers • For more information about disinfectants that are effective against the virus that causes COVID19, see the CDC website
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Service is limited to outdoor service to seated patrons only, with tables placed at least 6 feet apart, or to carry-out service <ul style="list-style-type: none"> ○ Standing and/or seating at an outdoor bar is prohibited • Tables are limited to parties of 6 or less • If possible, have a separate entrance and exit for the establishment to allow one-way flow of patrons • Design and implement a process to ensure patron separation while they are waiting to be seated (e.g., floor markings, outdoor distancing, or waiting in cars). Do not allow patrons to congregate in waiting areas or bar areas • Prohibit activities that require patrons to cluster
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Buffets, salad bars and other communal serving areas are prohibited
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Florida
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/30/20 • Phase 1: Safe. Smart. Step-by-Step. Plan for Florida's Recovery, effective 5/4/20 • Florida Restaurant and Lodging Association suggested guidance • Best Practices for Food Service Workers – Florida Department of Health

Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> Use Personal Protective Equipment (PPE) such as face masks, gloves, aprons, shoe coverings, or goggles, if needed Wear gloves or use utensils when handling ready to eat foods; change gloves often
Employee Health Checks	<ul style="list-style-type: none"> Employees should stay home if you are sick or caring for an ill individual Employees should cover infected wounds, cuts, or boils with an impermeable bandage or cover <ul style="list-style-type: none"> If on the hand or wrist, use an impermeable bandage or cover and disposable glove
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Employees should wash hands often with soap and water for at least 20 seconds and use hand sanitizer with at least 60% alcohol as an additional safety level Clean and sanitize food contact surfaces after each use Disinfect non-food contact surfaces such as doorknobs, light switches, etc. Use EPA registered chemicals for sanitizing and disinfecting (i.e. chlorine or quaternary ammonia)
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Limit indoor occupancy to no more than 25% of building occupancy Maintain a minimum of 6 feet between tables (whether indoors or outdoors), only seating parties of 10 or fewer people Utilize social distancing measures are taken to restrict when and where people can gather to stop or slow the spread of infectious diseases
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Keep bar counters closed to seating
Local Exceptions	<ul style="list-style-type: none"> Miami-Dade and Broward counties limited to takeout and delivery
State	Georgia
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order (for vulnerable populations as explained in order) expiration date: 5/13/20 Reviving a Healthy Georgia order (effective 5/14/20 through 5/31/20) Georgia Restaurant Association Reopening Guidance
Dine-In	<ul style="list-style-type: none"> Permitted with restrictions; takeout and delivery methods encouraged
Employee PPE	<ul style="list-style-type: none"> Require all employees to wear face coverings at all times; such coverings shall be cleaned or replaced daily
Employee Health Checks	<ul style="list-style-type: none"> Screen and evaluate all workers who exhibit signs of illness, such as a fever over 100.4 degrees Fahrenheit, cough, or shortness of breath Require workers who exhibit signs of illness to not report to work or to seek medical attention Per existing U.S. Food and Drug Administration Food Code requirements, employees who are sick should remain home If an employee becomes ill or presents signs of illness at work, the operator should identify the employee's condition during a pre-work screening and send the employee home

	<ul style="list-style-type: none"> • Restaurants shall create, maintain, and follow established policies regarding when employees who have become ill are permitted to return to work • An employee with known or suspected COVID-19 must follow Centers for Disease Control and Prevention guidelines to self-isolate for at least seven (7) days after symptom onset and end isolation only after symptoms have improved and the employee has been fever-free and/or symptom-free for three (3) consecutive days without medication before returning to work
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Thoroughly detail, clean, and sanitize the entire facility prior to resuming dine-in services and continue to do so regularly, focusing on high contact areas shared by patrons and employees • Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizers with at least 60% alcohol, and provide clear instruction to avoid touching hands to face • Between diners, clean and sanitize: table condiments, digital ordering devices, check presenters, self-service areas, tabletops and commonly touched areas, and discarding single-use items • Use rolled silverware and eliminate table presets • Remove items from self-service drink, condiment, utensil, and tableware stations and have workers provide such items to patrons directly wherever practicable • The use of disposable paper menus is strongly encouraged, which should be discarded after each patron use. Otherwise, businesses subject to this Section shall clean and sanitize reusable menus between each use by a patron. Non-touch menus are also acceptable for use • Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times • Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house. Avoid all food contact surfaces when using disinfectants • Check restrooms regularly and clean and sanitize based on frequency of use • Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available • Verify that ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • No more than ten (10) patrons should be allowed in the facility per 300 square feet of public space <ul style="list-style-type: none"> ○ In calculating the total number of public space square feet, such calculation shall include waiting and bar areas as well as patios or any outdoor dining space, if any, but shall not include hallways, restrooms, and spaces closed to patrons • Update seating arrangements to ensure at least 6 feet between tables with no more than 6 guests per table; physical barriers should be utilized for both seating when available • Limit party size at tables to no more than ten • Enforce Social Distancing of non-cohabitating persons while present on such entity's leased or owned property • Increase physical space between workers and patrons • Limit contact between wait staff and patrons

	<ul style="list-style-type: none"> Do not allow patrons to congregate in waiting areas or bar areas. Design a process to ensure patron separation while waiting to be seated that can include floor markings, outdoor distancing, or waiting in cars Where practical, consider a reservations-only business model or call-ahead seating Remind third-party delivery drivers and any suppliers of your internal distancing requirements Where practicable, physical barriers such as partitions or Plexiglas at registers should be used Use technological solutions where possible to reduce person-to-person interaction: mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, and contactless payment options If possible, use an exit from the facility separate from the entrance Mark ingress/egress to and from restrooms to establish paths that mitigate proximity for patrons and staff Where practicable, take-out and curbside pick-up services should be prioritized over dine-in services All restaurant or dining room playgrounds shall be closed
Changes to Payment Systems	<ul style="list-style-type: none"> Contactless payment options to be used when possible
Other Operational Guidelines	<ul style="list-style-type: none"> Discontinue use of salad bars and buffets, unless the salad bar or buffet is being used for cafeteria style service where a worker is responsible for serving the patron, handling the utensils, and ensuring proper distancing in lines Implement staggered shifts for all possible workers Hold all meetings and conferences virtually, whenever possible Discourage workers from using other workers' phones, desks, offices, or other work tools and equipment; Where possible, stagger workstations to avoid employees standing adjacent to one another or next to each other. Where six (6) feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces Establish limit numbers to reduce contact in employee breakrooms Prohibit handshaking and other unnecessary person-to-person contact in the workplace Discard all food items that are out of date If providing a "grab and go" service, stock coolers to no more than minimum levels Ensure the Food Safety Manager certification of the person in charge is up-to-date and provide food handler training to refresh employees
Local Exceptions	<ul style="list-style-type: none"> Statewide order preempts any local orders
State	Hawaii
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 6/30/20 Beyond Recovery: Reopening Hawai'i <ul style="list-style-type: none"> Restaurant dine-in restrictions expected to ease on June 5 The Hawaii Restaurant Association is asking its members to follow the 'COVID-19 Re-Opening Guidance' from the National Restaurant Association with a few adjustments
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery

Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • N/A
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • Businesses should check with their respective counties for reopening guidance
State	Idaho
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/30/20 • Reopening guidance <ul style="list-style-type: none"> ○ Restaurants to begin reopening dining rooms in Stage 2 (Est. 5/16 – 5/29)
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Identify how personal use items such as masks, face coverings, and gloves may be required by employees, vendors, and/or patrons
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • Identify strategies for addressing ill employees, which should include requiring COVID-19 positive employees to stay at home while infectious, and may include keeping employees who were directly exposed to the COVID-19 positive employee away from the workplace, and the closure of the business until the location can be properly disinfected
Sanitation	<ul style="list-style-type: none"> • Provide adequate sanitation and personal hygiene for employees, vendors, and patrons • Ensure frequent disinfection of the business as well as regular cleaning, especially of high-touch surfaces
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Maintain the six-foot physical distancing requirements for employees and patrons
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A

Local Exceptions	<ul style="list-style-type: none"> N/A
State	Illinois
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/30/20 Restore Illinois Reopening Plan Restaurant Guidance for Outdoor Dining Phase 3 Restaurant Toolkit <ul style="list-style-type: none"> Restaurant indoor dine-in restrictions to ease in Phase 4 (est. late June)
Dine-In	<ul style="list-style-type: none"> Outdoor dining permitted, with restrictions (no indoor), effective 5/29/20
Employee PPE	<ul style="list-style-type: none"> Employees should wear face coverings over their nose and mouth when within 6-ft. of others (cloth masks preferred) <ul style="list-style-type: none"> Exceptions may be made where accommodations are appropriate – see IDHR’s guidance Gloves should be worn by staff preparing food per pre-COVID food handling protocols, such as handling Ready to Eat (RTE) foods
Employee Health Checks	<ul style="list-style-type: none"> Employees should not report to, or be allowed to remain at, work if sick or symptomatic (with cough, shortness of breath or difficulty breathing, fever of 100.4 degrees or above, chills, muscle pain, headache, sore throat, new loss of taste or smell, or other CDC-identified symptoms), and sick or symptomatic employees should be encouraged to seek a COVID-19 test at a state or local government testing center, healthcare center or other testing locations Employers should make temperature checks available for employees and encourage their use <ul style="list-style-type: none"> Employers should post information about the symptoms of COVID-19 in order to allow employees to self-assess whether they have any symptoms and should consider going home All employers should have a wellness screening program <ul style="list-style-type: none"> Resources outlining screening program best practices are posted on the DCEO Restore Illinois guidelines website <ul style="list-style-type: none"> Employer should conduct in-person screening of employees upon entry into workplace and mid-shift screening to verify no presence of COVID-19 symptoms If employee does contract COVID-19, they should remain isolated at home for a minimum of 10 days after symptom onset and can be released after feverless and feeling well (without fever-reducing medication) for at least 72 hours OR has 2 negative COVID-19 tests in a row, with testing done at least 24 hours apart If an employee is identified as being COVID-19 positive by testing, CDC cleaning and disinfecting should be performed as soon after the confirmation of a positive test as practical Where appropriate, notify employees who have been exposed Any employee who has had close contact with co-worker or any other person who is diagnosed with COVID-19 is required to quarantine for 14 days after the last/most recent contact with the infectious individual and should be encouraged to seek a COVID-19 test at a state or local government testing center, healthcare center or other testing locations <ul style="list-style-type: none"> All other employees should be on alert for symptoms of fever, cough, or shortness of breath and taking temperature if symptoms develop
Customer Health Checks	<ul style="list-style-type: none"> Customers should wear face coverings over their nose and mouth while on premises, except while eating and drinking at table (exceptions can be made for people with medical conditions or disabilities that prevent them from safely wearing a face covering)

Sanitation

- Cleaning and disinfecting of premises should be conducted in compliance with CDC protocols on a routine basis
- Clean and disinfect common areas (e.g., restrooms, cafeterias) and surfaces which are touched by multiple people (e.g., entry/exit doorknobs, stair railings) frequently; every half hour recommended for high-traffic areas
- Sanitization of multi-use items (e.g., menus, if reuse, special cards, pens, check presenters, etc.) should be completed after each use
- Disinfect tables and chairs between parties and again at closing time (see EPA approved list of disinfectants)
- Discard any single-use or paper articles (e.g., paper menus) after each use
- Employer should provide hand washing capability or sanitizer to employees and customers
- Bar and restaurant employees should wash hands for 20 seconds every 30 minutes, and:
 - Upon arrival to work
 - Prior to and during food preparation
 - When switching between tasks
 - Before donning gloves to work with food or clean equipment and utensils
 - After using the restroom
 - After handling soiled dishes and utensils
 - When visibly soiled
 - After coughing, sneezing, using a tissue, touching face,
 - After eating or drinking
 - After smoking or vaping
 - After handling cell phone
 - An adequate supply of soap, disinfectant, hand sanitizer, and paper towels must be available
- Employers should eliminate table presets (e.g., table tents, menus, salt and pepper shakers, lemons, straws, shared condiments, etc.)
- Employers should use single packet condiments, if possible, OR serve condiments in containers – such as a washable bowl or paper cup – that can be sanitized or disposed of after use (no shared condiments permitted)
- Employers should use disposable silverware, if possible, OR use rolled silverware or silverware place in sleeves (employers should utilize gloves while rolling/placing in sleeves)
- Employers should use disposable or touchless menus, if practical, or use menus that can be sanitized between each use
 - If practical, QR Digital menu or app-based ordering should be used
- Employers should eliminate refilling customer beverages altogether and should use a new glass cleaned using proper dishwashing procedures
- Close all self-service beverage stations
- Water fountains in employee breakrooms, except for touchless water bottle refill stations, should be made unavailable for use (e.g. turned off, covered, area blocked)
 - If no touchless fountain is available, water may be served in sealed, single-use water bottles
 - Customers should handle their leftover food to be taken to-go

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Parties should be limited to 6 persons or fewer • Arrange seating to provide a minimum of 6-ft between tables <ul style="list-style-type: none"> ○ Use of plexiglass between tables is a best practice • Employer should configure space to allow for at least 6-ft. of distance between tables or other designated customer service areas • Employees should maintain social distance to the extent possible while performing services • Outdoor area capacity shall be determined by arranging seating to provide a minimum of six feet between tables or other designated customer service areas • Employee should social distance from customers while not performing services • Employer should limit the occupancy of common areas/ break rooms to allow for social distancing of 6-ft or greater by removing/decommissioning furniture or staggering break times; this guideline is not intended to diminish employees break time requirements • Live music is permitted but employees and performers should follow social distancing guidelines, keeping the maximum distance possible from each other and from customers <ul style="list-style-type: none"> ○ Performers should wear face coverings where possible and the use of barriers between singers and customers and employees during the performance is strongly encouraged • Employer should close all open congregate areas (e.g., waiting areas) • Employers should close all self-service food areas (e.g., buffets, salad bars, coffee station) • Ensure that the area for take-out customers allows for at least 6-ft of separation from seated customers • Customers should not be seated if inclement weather is forecasted • In case of inclement weather or emergency while customers are outdoor dining, food should be packaged to-go and customers encouraged to leave
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Employer should display signage at entry with face covering requirements, social distancing guidelines, and cleaning protocols, in multiple languages as needed • All employees should complete health and safety training related to COVID-19 when initially returning to work <ul style="list-style-type: none"> ○ Resources to design a training are posted on the DCEO Restore Illinois guidelines website • Implement a reservation or call ahead model, if practical <ul style="list-style-type: none"> ○ All outdoor dining areas must be staffed to ensure social distancing will be maintained prior to guests being seated • Customers should wait for services off premises, either outdoors and maintaining social distance of 6-ft with use of recommended face coverings or in their vehicles <ul style="list-style-type: none"> ○ Customers should be seated immediately upon entry • Employers should continue to limit all non-essential business travel • If employee must travel, employee should follow CDC considerations to protect themselves and others during trip • Before allowing external supplier or non-customer visitor (excluding third-party visitors providing carry-out services only) to enter, or while requiring them to wait in a designated area, employer should ask whether external supplier or visitor is currently exhibiting COVID-19 symptoms

	<ul style="list-style-type: none"> ○ If practical, employer should take external supplier or non-customer visitor temperature using thermometer (infrared / thermal cameras preferred, touchless thermometers permitted) ● Employer should keep log of all external suppliers who enter premises 3. Suppliers and other non-customer visitors should wear face coverings over their nose and mouth when entering premises (exceptions can be made for people with medical conditions or disabilities that prevent them from safely wearing a face-covering)
Local Exceptions	<ul style="list-style-type: none"> ● N/A
State	Indiana
Official Orders and Guidance	<ul style="list-style-type: none"> ● Stay at home order expiration date: 5/1/20 ● Back on Track Indiana – Phase 2, effective 5/4/20 ● Back on Track Indiana General Guidelines for All Businesses ● Back on Track Indiana Suggested Restaurant Guidelines
Dine-In	<ul style="list-style-type: none"> ● Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> ● Provide non-surgical masks and require use by employees
Employee Health Checks	<ul style="list-style-type: none"> ● Consider encouraging employees to do a self-assessment each day in order to check if they have any COVID-19 type symptoms (fever, cough or shortness of breath) ● Actively encourage sick employees to stay home until they are free of fever (without the use of medication) for at least 72 hours (three full days) AND symptoms have improved for at least 72 hours AND at least seven days have passed since symptoms first began ● Do not require a healthcare provider's note to validate the illness or return to work of employees who are sick with acute respiratory illness; healthcare provider offices and medical facilities may be extremely busy and not able to provide such documentation in a timely way
Customer Health Checks	<ul style="list-style-type: none"> ● Post signage stating customers should not enter with a fever or symptoms of COVID-19 or develop a protocol to screen customers
Sanitation	<ul style="list-style-type: none"> ● Frequently clean high-contact areas such as door handles, phones, pens, and keypads ● Use electronic ordering or disposable menus, or sanitize menus after each use ● Use disposable silverware or rolled silverware (and use gloves when rolling) ● Sanitize all tabletops and chair arms after each table turns ● Increase cleaning of restrooms ● Enhance cleaning of facility after hours and use recommended disinfectants ● Place hand sanitizer in lobby, at cashier stations, and in restrooms ● Require employees to wash hands frequently ● Provide food handling refresher training to all employees
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● Limit the number of customers in the restaurant to 50% of the seating capacity ● Tables or available booths should be spaced at least 6 feet apart (including outside seating areas) ● Limit the number of customers at any table to 6 or less ● Consider using a reservation and/or call ahead only process to ensure capacity and distancing requirements are not exceeded

	<ul style="list-style-type: none"> Limit number of persons in a waiting area (consider using a text or intercom system or allowing only one member of a party to remain in waiting area with areas in the waiting area marked to ensure proper distance) Consider installing shields at host/hostess stand and cashier stand
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Bar areas to remain closed Live music not permitted Do not offer self-serve buffets, beverage stations, or condiments on a counter for access by multiple users
Local Exceptions	<ul style="list-style-type: none"> Lake County restaurants can join Phase 2 operating guidelines effective 5/18 Cass County will remain limited to take out and delivery until further notice Marion County will allow outdoor seating only effective 5/22
State	Iowa
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20 Reopening guidance Iowa Restaurant Reopening Criteria/Operation Restrictions during COVID-19 COVID-19: Frequently-Asked Questions for May 1, 2020, Restaurant Reopening
Dine-In	<ul style="list-style-type: none"> Permitted (with restrictions) in most counties starting 5/1 Restaurants limited to takeout and delivery in the following counties through 5/15: Allamakee, Benton, Black Hawk, Bremer, Dallas, Des Moines, Dubuque, Fayette, Henry, Iowa, Jasper, Johnson, Linn, Louisa, Marshall, Muscatine, Polk, Poweshiek, Scott, Tama, Washington, and Woodbury Entire state eligible for dine-in starting 5/15
Employee PPE	<ul style="list-style-type: none"> It is recommended that employees with direct customer contact be required to wear cloth or other mask that is laundered or replaced daily
Employee Health Checks	<ul style="list-style-type: none"> Screen all employees each shift before entering the facility for symptoms (i.e., fever of 100°F or higher, cough, shortness of breath, runny or stuffy nose, sore throat, muscle aches, fatigue, diarrhea, or vomiting). <ul style="list-style-type: none"> Immediately exclude anyone with symptoms from entering
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Disinfect tables and chairs after each customer use Clean and sanitize table condiments, reusable menus, digital ordering devices, check presenters, pens, napkin dispensers, salt and pepper shakers, and other commonly-touched items between each customer use Use prewrapped silverware and eliminate table presets including table tents, menus, salt and pepper shakers, napkin dispensers, and condiments Eliminate refilling customer beverages from common containers (i.e., pitchers) Discard single-use or paper articles, such as paper menus, after each use

	<ul style="list-style-type: none"> • Create and implement an enhanced cleaning/sanitizing schedule for all food contact surfaces, and cleaning/disinfecting of non-food contact surfaces • Disinfect commonly-touched surfaces throughout entire facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc., at least once every hour • Frequently monitor employee handwashing and ensure no bare hand contact with ready-to-eat foods
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit the number of customers present at indoor or outdoor spaces to 50% of its normal operating capacity to ensure adequate spacing of groups • Party size limited to no more than six people • Ensure at least six feet of physical distance between each group or individual dining alone • Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Facilitate and designate social distancing for those waiting to enter your establishment • If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform to social distancing practices. For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating.
Changes to Payment Systems	<ul style="list-style-type: none"> • Use technological solutions where possible to reduce person-to-person interaction (contactless payment options)
Other Operational Guidelines	<ul style="list-style-type: none"> • No self-service of food or beverages, including buffets or salad bars • Notify customers by signage to report concerns of social distancing infractions to the restaurant manager • Use technological solutions where possible to reduce person-to-person interaction (e.g. mobile ordering, mobile access to menus to plan in advance, text on arrival for seating, contactless payment options) • Enhance employee safety training, emphasizing employee health, handwashing, and personal hygiene practices
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Kansas
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/3/20 • A plan to reopen Kansas, effective 5/4/20 • Kansas guidance recommends following National Restaurant Association plan
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • Potentially Sick Employees: Any employees exhibiting symptoms should be required to stay at home and asked to call their health care provider
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Fundamental cleaning and public health practices must be followed. Businesses should follow industry-specific guidelines as provided on covid.ks.gov. <ul style="list-style-type: none"> ○ Any additional best practices guidance from each business sector is strongly encouraged

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • On-site Operations: Avoid large gatherings of employees of 10 or more where social distancing protocols cannot be maintained except for infrequent or incidental moments of closer proximity and phase in employees on-site as possible while maintaining 6 feet of distance between employee workstations • Maintain at least 6 feet of distance between consumers (individuals or groups) <ul style="list-style-type: none"> ○ Restaurants or dining establishments may meet this requirement by using physical barriers sufficient to prevent virus spread between seated customers or groups of seated customers • Restaurants must avoid any instances in which groups of more than 10 individuals are in one location and are unable to consistently maintain 6 feet of distance with only infrequent or incidental moments of closer proximity <ul style="list-style-type: none"> ○ This does not limit the total occupancy of a business, but requires that businesses limit areas and instances in which consistent physical distancing cannot be maintained, such as tables, entrances, lobbies, break rooms, check-out areas, etc.
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • State guidance recommends following county restrictions
State	Kentucky
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order (encouraged, but not enforced) in effect until rescinded • 10 Rules to Reopening as Businesses Plan to Restart • Healthy at Work Requirements for Restaurants
Dine-In	<ul style="list-style-type: none"> • Phase 2 effective 5/22, with restaurants open for dine-in at 33% capacity • Restaurants that have provided food and beverage service via curbside, takeout, and delivery services should continue to do so, to the greatest extent practicable, in order to minimize the number of persons in the restaurant and contacts between them
Employee PPE	<ul style="list-style-type: none"> • Restaurants should ensure employees wear face masks for any interactions with customers, co-workers, or while in common travel areas of the business (e.g., aisles, hallways, loading docks, breakrooms, bathrooms, entries and exits) <ul style="list-style-type: none"> ○ Restaurant employees are not required to wear face masks while alone in personal offices, while more than six (6) feet from any other individual, or if doing so would pose a serious threat to their health or safety • Restaurants must ensure appropriate face coverings and other personal protective equipment (PPE) is used by employees whenever they are near other employees or customers so long as such use does not jeopardize the employees' health or safety <ul style="list-style-type: none"> ○ Restaurants shall provide PPE at no cost to employees and should offer instruction on proper use of masks and PPE • Restaurants must require contractors, vendors, and drivers to wear face coverings or masks while at the location • Restaurants should establish a policy as to whether to serve customers who do not adhere to the business's policy on requiring masks while in common areas <ul style="list-style-type: none"> ○ While customers of course will have to remove their masks in order to eat and drink, restaurants may choose not to serve those customers who refuse to wear a mask while away from their booth/table (i.e. entering, exiting, going to the restroom) in order to protect their employees and other customers

	<ul style="list-style-type: none"> • Restaurants must train employees to properly dispose of or disinfect PPE, inspect PPE for damage, maintain PPE, and the limitations of PPE • Restaurants must ensure, to the greatest extent practicable, that employees use gloves, along with any PPE normally used for routine job tasks, when cleaning equipment, workspaces, and high-touch areas of the business • Restaurants must ensure gloves are available to employees engaging in high-touch activity to the greatest extent practicable provided that they do not create additional hazards while being worn • Restaurants must ensure, to the greatest extent practicable, that employees wear gloves while handling products delivery • Restaurants must ensure, to the greatest extent practicable, that employees wear protective face coverings and gloves during any delivery
Employee Health Checks	<ul style="list-style-type: none"> • Entities must require employees to undergo daily temperature and health checks; these checks may be either self-administered or administered by the entities prior to workplace entry <ul style="list-style-type: none"> ○ Self-administered temperature and health checks may performed at home • Sick employees should be directed to their health care provider to be tested and then instructed to quarantine at home as soon as any illness is detected <ul style="list-style-type: none"> ○ This includes employees that passed a temperature and health check prior to reporting to work but became ill during the course of the day • Guidance on COVID-19 symptoms and how to conduct temperature and health checks can be found in the “Health Requirements and Temperature Checks” section here • When an entity has identified an employee who has COVID-19 or the associated symptoms, entities must further ensure that they immediately restrict access to contaminated areas and post signage and adequately clean impacted areas <ul style="list-style-type: none"> ○ Any contaminated area should be off-limits to all but essential personnel for a minimum of 24 hours if practicable • Entities must ensure that an employee is designated as its Healthy at Work Officer <ul style="list-style-type: none"> ○ This individual will be responsible for the entity’ compliance with this guidance and any other guidance provided ○ Entities should allow for employees to identify and communicate potential improvements and/or concerns to the Healthy at Work designated Officer or management
Customer Health Checks	<ul style="list-style-type: none"> • Entities should encourage customers to wear masks, which the entities may provide • Entities may refuse to serve any customer who is not wearing a mask
Sanitation	<ul style="list-style-type: none"> • Restaurants should ensure workstations and seating areas are properly cleaned and ventilated • Restaurants should encourage employees to frequently wash their hands or use hand sanitizer, which should be provided by the restaurant • Restaurants must ensure cleaning and sanitation of frequently touched surfaces with appropriate disinfectants <ul style="list-style-type: none"> ○ Areas with frequently touched surfaces or items, include all seating, table-tops, and other table-top items, door handles, phones, pens, and keypads ○ Appropriate disinfectants include EPA registered household disinfectants, diluted household bleach solution, and alcohol solutions containing at least 60% alcohol ○ Restaurants must establish a cleaning and disinfecting process that follows CDC guidelines when any individual is identified, suspected, or confirmed COVID-19 case

	<ul style="list-style-type: none"> • Restaurants should ensure employees wipe their workstations/cash registers down with disinfectant at the end of their shift or at any time they discontinue use of their workstations/cash register for a significant period of time • Restaurants should ensure disinfecting wipes or other disinfectant are available near shared equipment (e.g. in kitchen, wait stations, and hostess stations) • Restaurants should encourage customers to use hand sanitizer or wipes prior to dining in the restaurant and immediately following their meal • Restaurants should ensure employees do not use cleaning procedures that could reaerosolize infectious particles. This includes, but is not limited to, avoiding practices such as dry sweeping or use of high-pressure streams of air, water, or cleaning chemicals • Restaurants should use disposable menus, napkins, table cloths, disposable utensils, and condiments to the greatest extent practicable. Restaurants are encouraged to use electronic menus • Restaurants should discontinue use of tablecloths and cloth napkins • Restaurants should discontinue use of any self-service drink stations to the greatest extent practicable <ul style="list-style-type: none"> ○ Restaurants continuing self-service drink stations should remove any unwrapped or non-disposable items (e.g. straws or utensils), as well as fruit (e.g. lemons), sweeteners, creamers, and any condiment containers that are not in single use, disposable packages • Restaurants should discontinue use of salad bars and other buffet style dining to the greatest extent practicable. If a restaurant cannot discontinue buffet style dining, the restaurant must ensure that employees provide buffet service <ul style="list-style-type: none"> ○ Restaurants should not permit customer self-service ○ Restaurants providing buffet service should ensure appropriate sneeze guards are in-place and that employees are equipped with gloves and other PPE as appropriate • Entities must supply adequate hand sanitizer (60% alcohol content or higher) for both employees and customers and ensure that it is made available near high-traffic and high-touch areas (e.g., doors or door handles) • Entities must also encourage routine and consistent hand washing for employees and customers • Entities must sanitize frequently touched surfaces and areas (e.g., door knobs, credit card machines, shared computers) in accordance with CDC guidelines. • Restaurants should provide hand sanitizer, handwashing facilities, and tissues in convenient locations to the greatest extent practicable
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Restaurants should limit party size to ten (10) people or fewer. Persons not living within the same household should not be permitted to sit at the same table • Restaurants must limit the number of customers present in any given restaurant to 33% of the maximum permitted occupancy of seating capacity, assuming all individuals in the restaurant are able to maintain six (6) feet of space between each other with that level of occupancy <ul style="list-style-type: none"> ○ This means no person can be within six (6) feet of a person seated at another table or booth. If the restaurant is not able to maintain six (6) feet of space between tables at 33% of capacity, the restaurant must limit the number of individuals in the restaurant to the greatest number that permits proper social distancing ○ Restaurants should consider installation of portable or permanent non-porous physical barriers (e.g., plexiglass shields) between tables

- Restaurants should maximize use of outdoor seating
 - Restaurants must be able to arrange seating so as to maintain six (6) feet of space between seated customers
 - This means no person can be within six (6) feet of a person seated at another table
- Restaurants should ensure social distancing by limiting customer movement through the restaurant to the greatest extent practicable
 - Restaurants should inform customers that they may travel to entries, exits, and the restroom, unless circumstances (e.g. healthy and safety) require otherwise
 - Restaurants should to the greatest extent practicable, modify the office's traffic flow to minimize contacts
- If a restaurant has more customers wishing to enter their business than is possible under the current social distancing requirements of six (6) feet between all individuals, the restaurant should establish a system for limiting entry and tracking occupancy numbers
 - Once a restaurant has reached its capacity, it should permit a new customer inside only after a previous customer has left the premises on a one-to-one basis
 - Restaurants experiencing lines or waits outside their doors should establish a safe means for customers to await entry, such as asking customers to remain in their car and notifying them via phone when they are able to enter the restaurant or demarking spots six (6) feet apart where customers can safely stand without congregating
- Restaurants should close children's play areas
- Restaurants should update floor plans for common dining areas, redesigning seating arrangement to maximize the ability to social distance to the greatest extent practicable
- Restaurants should consider a reservations-only business model or call-ahead seating to better space households and individuals
- Restaurants should, to the greatest extent practicable, modify internal traffic flow to minimize contacts between employees and customers
- Restaurants should, to the greatest extent practicable, demarcate six feet of distance between customers and employees except at the moment of payment and/or exchange of food and drink
- Restaurants should reduce, to the greatest extent practicable, the number of employees and customers entering, exiting, or gathering at one time
- One suggested method to accomplish this is by staggering the beginning and end times of employee shifts
 - In addition, for customers, one possible method to limit gathering is to allow only one individual or household unit to enter the restaurant at a time
- Entities must ensure that employees remain a minimum of six (6) feet away from all other employees and customers unless closer interaction is absolutely required to perform their job duties
- Entities must, to the greatest extent practicable, restrict common areas such as lobbies, waiting rooms, break rooms, smoking areas, lunch rooms, and concession areas to maximize social distancing and reduce congregating
- Restaurants must restrict access to common areas, to the greatest extent practicable, in order to maximize social distancing and reduce congregating
 - These common areas include, but are not limited to, break rooms, waiting areas, and bars

	<ul style="list-style-type: none"> • Restaurants with warehouses and loading docks must ensure minimal interaction between drivers at loading docks, doorsteps, or other locations • Restaurants should, to the greatest extent practicable, limit the number of individuals in a restroom to ensure proper social distancing and ensure that frequently touched surfaces are appropriately disinfected (e.g., door knobs and handles)
Changes to Payment Systems	<ul style="list-style-type: none"> • Restaurants should implement contactless payment options, pickup, and delivery to the greatest extent practicable • Restaurants should ensure, to the greatest extent practicable, that any receipts can be completed electronically by using e-signature technology for signatures or by creating a procedure whereby restaurant employees can complete the receipt for the customer within the customer's view • Restaurants should, to the greatest extent practicable, install floor decals in cashier and queuing areas to establish safe waiting distance
Other Operational Guidelines	<ul style="list-style-type: none"> • Restaurants should provide services and conduct business via phone or Internet to the greatest extent practicable <ul style="list-style-type: none"> ○ Any restaurant employees who are currently able to perform their job duties via telework (e.g., accounting staff) should continue to telework • Restaurants should ensure employees use digital files rather than paper formats (e.g., documentation, invoices, inspections, forms, agendas) to the greatest extent practicable • Restaurants must place conspicuous signage at entrances and throughout the restaurant alerting staff and customers to the required occupancy limits, six feet of physical distance, and policy on face coverings <ul style="list-style-type: none"> ○ Signage should inform employees and customers about good hygiene and new practices • Restaurants should establish procedures for disinfecting table tops, seating, and dining ware (plates, bowls, utensils) • Restaurants should post signage on entrance door that no one with a fever or symptoms of COVID-19 is to be permitted in the restaurant • Restaurants should, to the greatest extent practicable, implement hours where service can be safely provided to customers at higher risk for severe illness per CDC guidelines <ul style="list-style-type: none"> ○ These guidelines are available at: https://www.cdc.gov/coronavirus/2019-ncov/faq.html#Higher-Risk • Restaurants should ensure employees are informed that they may identify and communicate potential improvements and/or concerns in order to reduce potential risk of exposure at the workplace <ul style="list-style-type: none"> ○ All education and training must be communicated in the language best understood by the individual receiving the education and training
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Louisiana
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/15/20 • Visit opensafely.la.gov to register your business • Outdoor seating criteria • Phase 1 Guidelines, effective 5/15
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions for Phase 1 (Est. 5/15)
Employee PPE	<ul style="list-style-type: none"> • Crowd Managers and employees are required to wear cloth face coverings while working. Refer to guidance offered by LDH here

	<ul style="list-style-type: none"> • Employees should wear gloves for preparing and serving food and should change gloves between customers • Crowd Managers and employees should wear gloves when handling chairs and other items as part of their duties
Employee Health Checks	<ul style="list-style-type: none"> • Employees shall be screened daily for fever or respiratory symptoms and shall be sent home if symptoms exist
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Employees shall: <ul style="list-style-type: none"> ○ Wash hands frequently ○ Not touch customers' hands when passing food or drinks ○ Use gloves for contact with money or credit cards. Gloves must be replaced between each customer interaction. If gloves are not available, then hand sanitizer between each customer interaction is acceptable ○ Clean and sanitize all frequently touched items in food preparation areas ○ Clean and sanitize tables, chairs, and high touch surfaces in dining areas after every customer. High touch surfaces include doorknobs/handles/plates, light switches, countertops, handles, etc. ○ Clean and disinfect restrooms regularly • Clean the area or item with soap and water or another detergent if it is dirty. Then, use disinfectant • Recommend use of EPA-registered household disinfectant. Follow the instructions on the label to ensure safe and effective use of the product. Many products recommend: <ul style="list-style-type: none"> ○ Keeping surface wet for a period of time (see product label) ○ Precautions such as wearing gloves and making sure you have good ventilation during use of the product • Diluted household bleach solutions may also be used if appropriate for the surface <ul style="list-style-type: none"> ○ Check the label to see if your bleach is intended for disinfection and ensure the product is not past its expiration date ○ Some bleaches, such as those designed for safe use on colored clothing or for whitening, may not be suitable for disinfection ○ Unexpired household bleach will be effective against coronaviruses when properly diluted. Follow manufacturer's instructions for application and proper ventilation. Never mix household bleach with ammonia or any other cleanser ○ Leave solution on the surface for at least 1 minute • To make a bleach solution, mix: <ul style="list-style-type: none"> ○ 5 tablespoons (1/3rd cup) bleach per gallon of water, or ○ 4 teaspoons bleach per quart of water • Alcohol solutions with at least 70% alcohol may also be used
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Maximum capacity to achieve 25% will be based upon 1 person per 60 square feet of net useable dining area, or 25% of the posted capacity by order of State Fire Marshal • Tables shall be arranged such that a minimum of 6 feet of distance between persons seated at other tables is maintained. An additional 2 feet shall be provided per person occupying the space between tables. Specifically: <ul style="list-style-type: none"> ○ Tables shall be placed a minimum of 6 feet apart, measured from the table edges, where movement or seating between tables is not necessary

	<ul style="list-style-type: none"> ○ Where movement between tables is necessary, or where one person is seated between tables, the tables shall be spaced a minimum of 8 feet apart from the table edges ○ Where persons are seated at each table back-to-back, the tables shall be spaced a minimum of 10 feet apart from the edges ● The maximum individual table seating shall be limited to 10 persons ● Human contact as part of table servicing shall be eliminated ● Buffets and other common food service stations shall remain closed ● Interior waiting spaces or queuing shall not be allowed. Waiting may be provided outside following distancing guidelines or in cars ● Eliminate gatherings in the building while entering, exiting, or moving about ● Kitchen and employee area capacity shall be reduced to allow for 6-foot distancing between employees ● Crowd Management: <ul style="list-style-type: none"> ○ Crowd Managers shall be provided to call for emergency evacuation, enforce the maximum capacity and social distancing requirements, assign seating, and further manage any movement of people at all times that the building is occupied. This function may be performed by management or assigned and trained staff ○ One Crowd Manager shall be provided for every 50 persons in attendance ○ In the event of a fire or other emergency, they must call for orderly evacuation and then call 911 ○ Crowd managers shall prevent the building from exceeding 25% of the normal building capacity as outlined above ○ Crowd managers shall maintain 6-foot distance between persons or between members of a household and others when entering, moving about, seating and exiting ○ Exterior queuing, stanchions, or other methods of control shall not block exits and shall be arranged to maintain social distancing requirements
Changes to Payment Systems	<ul style="list-style-type: none"> ● Employees shall wear gloves to handle money when clearing the register/cash drawer
Other Operational Guidelines	<ul style="list-style-type: none"> ● N/A
Local Exceptions	<ul style="list-style-type: none"> ● New Orleans/Orleans Parish will be requiring that customers make reservations, and customers wear face coverings when not eating <ul style="list-style-type: none"> ○ Restaurants will have to collect employee information for contract tracing purposes ○ The city's order takes affect at 6 AM on May 16, a few hours after the statewide order
State	Maine
Official Orders and Guidance	<ul style="list-style-type: none"> ● Safer-at-home order expiration date: 5/31/20 ● Stay Home 2.0 Restaurant Reopening Guidance
Dine-In	<ul style="list-style-type: none"> ● Restaurants limited to takeout and delivery ● Restaurant restrictions set to ease on 5/18/20 for outdoor dining only
Employee PPE	<ul style="list-style-type: none"> ● N/A

Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • Signage must be prominently posted throughout the venue to ask customers if they are experiencing COVID-19 symptoms, including: <ul style="list-style-type: none"> ○ Fever ○ Respiratory symptoms such as sore throat, cough, or shortness of breath ○ Flu-like symptoms such as muscle aches, chills, and severe fatigue ○ Changes in a person’s sense of taste or smell ○ If you answered yes to any of these questions, please do not put our employees and other guests at risk and come back another day when you feel better • Customers should be asked to bring and wear a cloth face covering when entering and exiting a facility to protect other patrons and employees during the seating and exiting process, or when getting up to use the restroom <ul style="list-style-type: none"> ○ Cloth face coverings are not necessary while a customer is seated and dining outdoors
Sanitation	<ul style="list-style-type: none"> • Alcohol-based hand-sanitizer should be made readily available at the reception desk for both customers and employees • Place hand sanitizer stations in restaurant lobby reception and bathrooms, as well as at cashier stations • Restrooms should be monitored and routinely cleaned and soap dispensers regularly filled • Disinfect all front-of-house surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum • To the extent possible, use menus that are disposable or sanitized between each use • A disposable ordering system is also advisable when possible to limit guest interaction with wait staff • Use of ‘self-serve’ utensils, plates or napkins, are not allowed. Consider using rolled silverware and eliminating table presets • Sanitize all tabletop items, including condiments, after each table turns (or use disposables) • Disinfect chairs, especially where contact occurs, after each table use
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit tables to no more than six (6) guests per table • Tables spacing should be maintained so people sitting at adjacent tables are at least 6 feet apart • Restroom occupancy should be limited for group restrooms to incorporate social distancing, and waiting lines outside of restrooms should be avoided
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Restaurants are permitted to expand outside wherever an outdoor area can be set up safely, such as parking spaces close to entrances, sidewalks, existing patios, lawn areas • Reservations or call ahead seating is recommended to promote social distancing and prevent groups of guests waiting for tables <ul style="list-style-type: none"> ○ Establishments may use a text alert system to alert guests of available seating, an intercom system for guests waiting in their vehicles, or only one member of the party being allowed to wait in the waiting area for their table to be ready • Reservations should be staggered to prevent congregating in waiting areas <ul style="list-style-type: none"> ○ Waiting areas should build in social distancing so customers and employees are spaced at least 6 feet apart (either through spacing of seating while waiting, or demarcation’s on the floor

	<ul style="list-style-type: none"> • Bar seating areas should remain closed • No self-serve buffets or appetizers, condiments on a counter for use by multiple tables, or beverage station re-use • No catering or large-group functions allowed
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Maryland
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order in effect until 5/15/20 <ul style="list-style-type: none"> ○ Transitioning to Safer-At-Home Advisory on 5/15/20 • Maryland Roadmap to Recovery • Phase 1 Restaurant Guidance
Dine-In	<ul style="list-style-type: none"> • Outdoor dining permitted, with restrictions, effective 5/29/20
Employee PPE	<ul style="list-style-type: none"> • Face coverings are required when interacting with other staff or guests, particularly if social distancing cannot be assured • Employees should wear gloves when removing food service items and wash their hands immediately afterwards • Employees and customers should continue to wear facial coverings where applicable or required; removal of masks is appropriate when customers are consuming food and beverage
Employee Health Checks	<ul style="list-style-type: none"> • Implement a daily screening process for workers, which includes CDC or MDH recommended health questions, and consider temperature testing • Direct sick workers to follow CDC and state guidelines regarding home isolation for suspected or confirmed COVID-19 infections and returning to work
Customer Health Checks	<ul style="list-style-type: none"> • Post signage advising customers to not enter the establishment if they are sick or symptomatic <ul style="list-style-type: none"> ○ Provide a phone number or website for alternative purchasing methods, such as carryout or delivery, which should be encouraged
Sanitation	<ul style="list-style-type: none"> • Frequently clean and disinfect facilities per CDC guidelines, particularly high touch areas, and every table after each use <ul style="list-style-type: none"> ○ Use cleaners appropriate for food contact surfaces that still meet the EPA criteria for use against COVID-19 • When removing soft goods from the table, place in a tote to await laundry service and launder the soft goods in the warmest water possible • The use of buffets and/or customer self-service is strongly discouraged • Coffee bars should incorporate enhanced cleaning protocols, limit the number of customers at one time, and provide customers with napkins or other barriers when touching carafes, condiments, milk cartons, etc. • For customer comfort, place table settings after the party is seated, provide condiments in either single use containers or disinfected manufactured packaging <ul style="list-style-type: none"> ○ Use menu boards, disposable menus, or mobile ordering apps ○ If a facility uses regular menus, they must be cleaned and sanitized between each customer's use • Multi-use amenities and unnecessary items such as magazines, coupons, menus and brochures should be removed from areas open to the public • Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers, particularly at key patron and employee entrances and contact areas where guests are likely to congregate

	<ul style="list-style-type: none"> • Wait and order stations should be wiped down after each use and those tools and equipment that are shared should be sanitized prior to giving to another employee and at the beginning and end of each shift • Provide disposable hand towels and trash bins in restrooms, so that customers can exit the restrooms without touching doors handles with clean bare hands
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Encourage employees to maintain social distancing, including during breaks, and modify procedures to avoid staff congregation • Establish a 6-foot marking system to visually demonstrate the recommended social distancing at all locations where customers and staff congregate • Modify floor plans to ensure patrons are seated at least 6 feet away from each other, except for households seated together <ul style="list-style-type: none"> ○ For facilities with booth seating, the social distance of 6 feet must be maintained by closing every other booth • Designate and signpost the direction of foot traffic in main circulation paths <ul style="list-style-type: none"> ○ Consider one-way circulation routes • Minimize congregating in common areas through signage, floor markings, barriers, and employee communications <ul style="list-style-type: none"> ○ Restrict access to areas where social distancing and social gathering requirements cannot be followed • Customers seated at the bar must comply with the appropriate social distancing guideline of at least 6 feet <ul style="list-style-type: none"> ○ Standing in a bar area should not be permitted • Use a reservation system wherever possible to avoid crowding • Use phone apps, texting, or signs to let patrons know when their table or carryout order is ready <ul style="list-style-type: none"> ○ Avoid the use of pagers • Prepare guidance on facility capacity, how customers queue in and outside of the store, and curbside pickup <ul style="list-style-type: none"> ○ Be mindful of creating situations that might cause lines and crowds • No more than six people may be seated at a table; large gatherings and parties should not take place at this time
Changes to Payment Systems	<ul style="list-style-type: none"> • Where possible, implement and encourage touchless payment
Other Operational Guidelines	<ul style="list-style-type: none"> • Develop a plan or checklist for reopening consistent with CDC, FDA, and National Restaurant Association guidance that includes: <ul style="list-style-type: none"> ○ Staff training ○ Leave policies, absenteeism plans, and employee screenings ○ Facial covering requirements for patrons and staff ○ Physical facility evaluation for any damage or issues caused by vacancy ○ Follow CDC and Maryland Department of the Environment guidance on reopening buildings, including checking mechanical, air, and water/ice systems ○ Ensure all water lines are flushed, including equipment water lines and connections, according to the manufacturer's instructions ○ Social distancing protocols and procedures for staff, vendors, and patrons, with special consideration for entrances and exits, queues, bottlenecks, facility layouts, and safe capacity limits ○ Communications and signage ○ Routine and frequent environmental cleaning and disinfecting, especially for high-touch surfaces, in accordance with CDC recommendations

	<ul style="list-style-type: none"> • Develop a plan for vendors to bring products safely into the business by arranging for deliveries when there are the fewest customers and employees • Establish procedures for third-party food delivery businesses to safely pick up orders while adhering to COVID-19 prevention precautions <ul style="list-style-type: none"> ○ Communicate these procedures directly with each business and/or with signage • Check with your local health department for any additional requirements in your jurisdiction, or if you have questions, especially if modifying operations (such as adding outdoor dining) • Train employees on the proper responses to customers who challenge social distancing, facial covering, and other protocols • Communicate commitment to cleanliness by posting compliance adherence with the CDC's guidelines • Show customers care by having signage that details social distancing protocol and COVID-19 prevention • Communicate with employees and customers on the measures taken for their comfort and on the shared responsibility to monitor their health and stay home if not feeling well • Communicate to customers in advance or during the reservation process about any changes to their dining experience, including procedures for seating, serving, ordering, paying and wearing face coverings • Reach out to customers through communication channels that you are open for business
Local Exceptions	<ul style="list-style-type: none"> • Counties maintain the right to be able to further restrict operations, and applicable county orders should be referenced before proceeding
State	Massachusetts
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/18/20 • Massachusetts Four Stage Reopening plan, announced 5/11/20 • COVID-19 Control Plan Checklist • Reopening: Mandatory Safety Standards for Workplaces that are open in Phase 1 <ul style="list-style-type: none"> ○ Phase 2 Restaurant Guidance and Checklist ○ Phase 2 expected to begin around 6/8/20
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Require face coverings or masks for all employees
Employee Health Checks	<ul style="list-style-type: none"> • Employees who are displaying COVID19-like symptoms do not report to work
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Establish and maintain cleaning protocols specific to the business • When an active employee is diagnosed with COVID19, cleaning and disinfecting must be performed • Disinfection of all common surfaces must take place at intervals appropriate to said workplace
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • All persons, including employees, customers, and vendors should remain at least six feet apart to the greatest extent possible, both inside and outside workplaces • Establish protocols to ensure that employees can practice adequate social distancing

	<ul style="list-style-type: none"> • Provide signage for safe social distancing
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Provide training for employees regarding the social distancing and hygiene protocols • Establish a plan for employees getting ill from Covid-19 at work, and a return-to-work plan
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Michigan
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/15/20 • Guidance: temporary safety measures for food-selling establishments
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Yes. All businesses and operations whose workers perform in-person work must, at a minimum, provide non-medical grade face coverings to their workers
Employee Health Checks	<ul style="list-style-type: none"> • Prohibit employees who are sick from reporting to work and send employees home if they display symptoms of COVID-19 • Employees who test positive for COVID-19 or who display one or more of the principal symptoms of COVID-19 should follow the procedures of Executive Order 2020-36 or any order that follows from it • Develop and implement a daily screening program, as described herein, for all staff upon or just prior to reporting to work sites; the screening procedures must include the following questions: <ul style="list-style-type: none"> ○ Do you have any of the following symptoms? <ul style="list-style-type: none"> ▪ Fever of 100.4 degrees or higher (as measured by a touchless thermometer if available, but a verbal confirmation of lack of fever is sufficient if a touchless thermometer is not available); ▪ Cough (excluding chronic cough due to a known medical reason other than COVID-19); ▪ Shortness of breath; or ▪ Sore throat ○ Have you travelled internationally or outside of Michigan in the last 14 days, excluding commuting from a home location outside of Michigan? For purposes of this order, commuting is defined as traveling between one’s home and work on a regular basis. ○ Have you had any close contact in the last 14 days with someone with a diagnosis of COVID-19? • Any affirmative response to screening questions requires the individual to be excluded: <ul style="list-style-type: none"> ○ For at least 72 hours with no fever (three full days of no fever without use of medicine that reduces fever) and other symptoms have improved (for example, when cough and shortness of breath have improved) and at least seven days have passed since symptoms first appeared ○ Except for necessary workers engaged in travel related to supply chain and critical infrastructure, for 14 days following travel unless that travel was due to commuting from a home location outside of Michigan

	<ul style="list-style-type: none"> • An employee who provides an affirmative response to screening question may be allowed to continue work at the employer’s discretion provided they remain asymptomatic and the employer implements the following additional precautions to protect the employee and the community: <ul style="list-style-type: none"> ○ Employers should measure the employee’s temperature and assess symptoms each day before they start work. Ideally, temperature checks should happen before the individual enters the facility. A touchless thermometer, or a dedicated thermometer for the employee if not touchless, should be used. Sharing of any thermometer other than a touchless thermometer is strictly prohibited ○ As long as the employee does not have a fever or other symptoms, they should self-monitor under the supervision of their employer’s occupational health program or other programs in place to protect employee health and safety ○ If the employee begins to experience symptoms during the day, they should be sent home immediately ○ The employee should wear a face mask at all times while in the workplace for 14 days after last exposure. Employers can issue facemasks or can approve employees’ supplied cloth face coverings in the event of shortages ○ The employee should maintain at least six feet of distance from other people as work duties permit ○ Beyond standard cleaning protocol, clean and disinfect all areas such as offices, bathrooms, common areas, and shared electronic equipment routinely known to be impacted by the exposed employee for 14 days after last exposure • If an employee at a food-selling establishment tests positive for COVID-19, the establishment must notify food vendors and other employees of the positive test result as soon as possible and in no case later than 12 hours after receiving the test result, without revealing the personal health-related information of any employee • Strict compliance with sections 3119, 4109, 4113, and 4115 of the Food Law, 92 PA 2000, as amended, MCL 289.3119, MCL 289.4109, MCL 289.4113, and MCL 289.4115, is temporarily suspended to the extent necessary to extend the deadline for local health departments to submit fees under section 3119, and to extend the license and registration expiration dates under sections 4109 and 4115, until 60 days after the end of the declared states of emergency and disaster. Furthermore, late fees shall not be assessed under sections 4113 or 4115 during the 2020–2021 license year. • Strict compliance with subsection 6137 of the Food Law, MCL 289.6137, is suspended to the extent necessary to make a license holder eligible for a special transitory temporary food unit for the 2020–2021 licensing year, even if the license holder received only 1 evaluation during the 2019–2020 licensing year.
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Hand washing required; no provisions regarding frequency or breaks • Provide access to handwashing facilities, including those available in public restrooms • Use best efforts to ensure checkout employees to disinfect their hands between orders to prevent cross-contamination • Use best efforts to provide employees and customers access to an alcohol-based hand sanitizer that contains at least 60% alcohol, as recommended by the Centers for Disease Control and Prevention (CDC) • Use best efforts to provide disinfecting wipes at cash registers and entrance points for customers, as well as at other appropriate locations • Adopt procedures to meet the environmental cleaning guidelines set by the CDC, including by cleaning and disinfecting frequent touchpoints throughout the day such as point of sale terminals at registers, shopping carts, and shopping baskets

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Ensure that both employees and customers remain at least six feet apart to the maximum extent possible, including during employee breaks, for example by reviewing floor plans, creating temporary barriers, designating aisles as one-way only, and demarcating queueing distances
Changes to Payment Systems	<ul style="list-style-type: none"> Encourage cash transactions to be processed at self-checkout kiosks when possible
Other Operational Guidelines	<ul style="list-style-type: none"> Any individual who enters a food-selling establishment who is able to medically tolerate a face covering must wear a covering over his or her nose and mouth, such as a homemade mask, scarf, bandana, or handkerchief Close self-serve prepared food stations such as salad bars and buffets Accommodate employees who fall within a vulnerable population by providing lower-exposure work assignments or giving them the option to take an unpaid leave of absence with a return date coinciding with the end of the declared states of emergency and disaster, or May 21, 2020, whichever is later
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Minnesota
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/18/20 Safely Reopening Minnesota's Economy Order, effective May 13 <ul style="list-style-type: none"> Phase 1 of restaurant reopening to begin June 1 Safely Returning to Work Guidance Industry Guidance for Safely Reopening: Restaurants and Bars
Dine-In	<ul style="list-style-type: none"> Outdoor dining permitted, with restrictions (no indoor), effective 6/1/20
Employee PPE	<ul style="list-style-type: none"> Workers are required to use a face covering and face shield when serving customers (www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/diy-clothface-coverings.html) Customers are strongly encouraged to bring and wear face coverings at any time when not eating
Employee Health Checks	<ul style="list-style-type: none"> Establish health screening protocols for workers at the start of each shift (e.g. health screening survey, taking temperature) <ul style="list-style-type: none"> See the Minnesota Department of Health (MDH)'s Visitor and Employee Health Screening Checklist Workers with COVID-19 symptoms should be sent home immediately <ul style="list-style-type: none"> If they cannot be sent home immediately, isolate in a closed room until they can be sent home Workers who have been in close contact with a household member with COVID should not be at work until their quarantine period is finished Establish communication protocols and steps to take when workers have been exposed to COVID-19 in the workplace Designate an individual to maintain communication with and gather information from workers who may be ill, as to ensure the privacy of workers is maintained Establish worker sickness reporting protocols Establish protocols for workers to return to work, and follow MDH Guidance Establish a process to identify contact between infected workers and other workers who may have been exposed

Customer Health Checks	<ul style="list-style-type: none"> • Advise customers and clients to conduct a self-check of their body temperature on the day of their appointment • Email or text a screening survey on the day of the appointment or reservation and/or post screening questions at the establishment • Have customer and clients respond to the screening survey questions upon arrival and check-in, and verify that they have read the screening-survey and can respond “no” to all questions • Decline to provide services to a customer or client if there is any suspicion that they are sick or symptomatic, and advise them to leave the facility
Sanitation	<ul style="list-style-type: none"> • 4. Clean and sanitize food contact surfaces according to the Minnesota Food Code <ul style="list-style-type: none"> ○ Follow the manufacturer’s label to ensure that appropriate products are used to sanitize food contact surfaces <ul style="list-style-type: none"> ▪ Not all disinfectants are appropriate for food contact surface sanitizing ○ Clean and sanitize food contact surfaces, food preparation surfaces, and beverage equipment after each use ○ Follow the manufacturer’s instructions for all cleaning and disinfection products <ul style="list-style-type: none"> ▪ For example, concentrations, application method, contact and drying time, and the use of personal protective equipment, and do not mix products together ○ Clean and disinfect reusable menus after each use ○ If using paper menus, discard them after each customer use ○ Recommended best practice: Consider providing cleaning and disinfection kits (sprays or buckets, hand sanitizers or other cleaning supplies) that are readily accessible throughout the establishment for areas that will be cleaned and disinfected frequently • Remove high-touch self-service containers and items requiring frequent hand contact from use (e.g., condiments such as ketchup bottles and salt/pepper shakers, straws, napkin holders, etc.) <ul style="list-style-type: none"> ○ Use single-use items when possible • Use wrapped silverware and do not preset tables • Use a fresh glass or cup for every refill and remove used glasses from the table or bars frequently • Have customers box their own leftovers • Close play areas, arcade rooms, playgrounds, etc. • Remove shared board games, cards and toys • Provide hand sanitizer at the entrance, point of purchase, and prominent locations for customers/clients • Ensure workers regularly wash their hands <ul style="list-style-type: none"> ○ Ensure handwashing and/or hand-sanitizer facilities are readily available and appropriately stocked • Provide protective equipment and supplies, such as source control face coverings, face-shields, gloves, hand-sanitizer, disinfectants and provide training when required and on proper use • Require the use of source control face coverings (e.g. cloth face coverings) • Post “hand-washing” and “cover your cough” signs • Doors to multi-stall restrooms should be able to be opened and closed without touching the handles, opening-devices, or powered door-operators with the hand, whenever possible

	<ul style="list-style-type: none"> ○ If the door cannot be opened without touching the handle or door-operator with the hand, the business must ensure a trash-receptacle is placed by the door to ensure a paper towel can be readily disposed of when operating the door ○ The location and positioning of waste-receptacles should not interfere with Life Safety requirements (e.g. egress, evacuation, emergency equipment) or any reasonable accommodations provided under the Americans with Disabilities Act ● Community drinking stations and water-fountains should not be available for use. Touchless water-filling stations may still be provided ● Food should not be shared communally ● Provide tissues for proper cough/sneeze etiquette and no-touch disposal bins ● Establish a documented sanitation schedule and checklist, identifying surfaces/equipment to be sanitized, the agent to be used, and the frequency at which sanitation occurs ● Routinely clean and disinfect all areas, such as offices, restrooms, locker and changing rooms, common areas, shared electronic equipment, machinery, tools, controls, etc. ● Frequently clean all high-touch items, such as doorknobs, countertops, barriers, railings, handles, and other surfaces ● Electronic devices (e.g. light-switches, circuit-breakers) should not be sanitized with a liquid agent <ul style="list-style-type: none"> ○ Consider covering switches/devices with a poly-covering that allows the user to manipulate the device without touching the switch, and change out the poly-covering frequently ○ Electronic devices must be sanitized only when disconnected from the power-source, and sanitized in accordance with the listing/labeling requirements ○ Personal equipment, tools and phones should not be shared or, if shared, should be disinfected after each use ○ Implement immediate cleaning and disinfecting of the workplace if a worker, client or visitor becomes ill with COVID-19
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● All indoor restaurant service remains closed <ul style="list-style-type: none"> ○ Outdoor seating only is allowed at this time ● Businesses must limit number of customers and clients necessary to allow for the required social distancing and not exceed required percentage of occupancy where required <ul style="list-style-type: none"> ○ Number of customers at any one time is limited to the number for whom physical distancing of 6’ can be maintained between tables, not to exceed 50 ○ A limit of two customers may be seated together at the counter for service at any one time ○ A limit of four customers may be seated together at a table at any one time, unless the customers are a household, then the limit is six customers ● Check-out areas and other areas of congestion should be marked to provide for physical distancing of at least 6 feet, including floor markers for distance, lane lines and marking of adjacent areas where customers or clients may be waiting for business access ● Space, configuration and flow of the establishment should be evaluated to allow for physical distancing of 6-feet by all workers and customers/clients ● Do not allow guests to congregate in checkout and waiting areas, outside restrooms or in bars, maintain at a minimum 6’ physical distancing

	<ul style="list-style-type: none"> • Require appointments for services or reservations with call-ahead seating or online reservations to better space clients or customers and eliminate waiting • Stagger shifts and breaks; Extend work-hours and create additional shifts to reduce number of workers per shift • Evaluate traffic patterns and “choke points” to reduce crowding at entrances, in hallways, elevators, waiting areas, break areas, common areas to maintain 6’ of physical distancing • Limit collective gatherings of workers to 10 people or less to maintain 6’ of physical distancing • Limit the number of people in restrooms to maintain 6’ feet of physical distancing • Ensure 6’ of physical distancing in work areas, including at workstations, production lines, break rooms, meeting rooms, waiting rooms, lobbies, etc. • Limit worker interaction across floors, buildings, campuses, worksites, etc. • Increase physical space between workers and other workers, customers and clients through the use of partitions and barriers of sufficient dimension and appropriate material, e.g. Plexiglass or taut heavy plastic curtains stretched and secured, as necessary, to protect workers
<p>Changes to Payment Systems</p>	<ul style="list-style-type: none"> • Contactless payment should be used whenever possible • Utilize an electronic fund-transfer service or credit-card payment method that allows the client to fully initiate and complete the payment transaction remotely, or while separated from the worker • When contactless payment is not possible, payment must be made in a manner that allows for at least 6-feet of distance between the worker and client or customer • During check-in and check-out, the configuration at the payment stations, and the space between the worker and the customer/client must allow for physical distancing of at least 6-feet, or a physical barrier must be installed • Install barriers of sufficient dimension and appropriate material, e.g. Plexiglass or taut heavy plastic curtains stretched and secured, as necessary, to protect worker at the check-in and check-out counter
<p>Other Operational Guidelines</p>	<ul style="list-style-type: none"> • Suspend self-service food or drink options, such as buffets, salad bars, and drink stations until further notice • Post instructions for customers at entrances, and inform customers: <ul style="list-style-type: none"> ○ Not to enter if they are experiencing symptoms; ○ About the facility’s occupancy limits; ○ They are required to wear face-coverings, unless outside or not medically or physically possible; and ○ They are required to adhere to hygiene and social distancing instructions, signage and markings • Communications and training practices and protocol <ul style="list-style-type: none"> ○ All workers and members of management must be trained regarding COVID-19 exposure, as well as applicable policies, procedures, practices, and protocols ○ The training must be provided by and paid for by the business ○ The training must be provided in a manner and language that each employee can understand, and must be adjusted to reasonably accommodate all limiting factors present ○ Businesses must ensure the COVID-19 Business Preparedness Plan is posted at all of the business’s workplaces in readily accessible locations, and is shared with and reviewed by all workers

	<ul style="list-style-type: none"> ○ Businesses must ensure the necessary or required rules and practices are communicated to workers, and adequately enforce their provisions ○ Workers must ensure they comply with and follow established rules and practices ○ Communication to educate clients and customers about the steps being taken for their protection to mitigate the spread of COVID-19 is encouraged ○ Protective measures should be communicated to clients and customers prior to, and at the start of, the appointment or reservation to both educate customers and clients as well as inform them of their role in protecting the workers and other clients and customers ● Ventilation System Start-up: Businesses must evaluate the operational capacity, and increase, improve, and maintain ventilation provided throughout the building <ul style="list-style-type: none"> ○ Increase the outdoor air-percentage to increase dilution of contaminants, and eliminate recirculating, whenever possible, while maintaining indoor air conditions ○ For heating-ventilation-air-conditioning systems that recirculate air, businesses need to improve central air filtration to at least the MERV-13 or the highest compatible with the filter rack (at least MERV-14 preferred), and seal the edges of filters to further limit by-pass around the filters ○ Replace and upgrade air filters prior to re-occupancy ○ Run systems on full economizer as outside air conditions allow ○ Consult an HVAC professional to ensure proper ventilation is maintained ● Drop-off, pick-up, and delivery practices and protocols <ul style="list-style-type: none"> ○ Receive deliveries via a contactless method whenever you can ○ Businesses must provide for contactless deliveries that promote for delivery at a doorstep, where persons maintain a distance at least 6-feet away while verifying receipt of the delivery between the worker and the delivery person ○ Whenever possible, businesses should attempt to do everything electronically (e.g. app, phone) to eliminate the need for close contact between workers and delivery personnel ○ Workers must maintain a distance 6-feet or greater from others during interactions while receiving or exchanging deliveries ○ Workers must minimize the unnecessary exchanging or sharing of scanners, pens, or other tools with delivery personnel
Local Exceptions	<ul style="list-style-type: none"> ● N/A
State	Mississippi
Official Orders and Guidance	<ul style="list-style-type: none"> ● “Safer” at home order expiration date: 5/11/20 ● Executive Order 1478 – Guidance for restaurants to resume in-house dining
Dine-In	<ul style="list-style-type: none"> ● Permitted, with restrictions (effective 5/7/20)
Employee PPE	<ul style="list-style-type: none"> ● Appropriate PPE shall be worn by all employees based on their duties and responsibilities and in adherence to state and local regulations and guidelines ● Every employee who comes into direct contact with customers shall be provided a cloth mask and required to wear that mask while on duty

Employee Health Checks	<ul style="list-style-type: none"> • Restaurants and bars shall conduct a daily screening of all employees at the beginning of their shifts <ul style="list-style-type: none"> ○ Such daily screening shall include the following questions, and any employee answering any question in the affirmative shall be sent home: <ul style="list-style-type: none"> ▪ Have you been in close contact with a confirmed case of COVID-19 in the past 14 days? ▪ Are you experiencing a cough, shortness of breath, or sore throat? ▪ Have you had a fever in the last 48 hours? ▪ Have you had new loss of taste or smell? ▪ Have you had vomiting or diarrhea in the last 24 hours? ○ All employees shall be required to report any symptoms of COVID-19 to their supervisor, and any employee who exhibits any of the symptoms of COVID-19 during their shift shall be sent home immediately and advised to consult with their physician
Customer Health Checks	<ul style="list-style-type: none"> • Signage shall be posted at each entrance stating no customer with a fever or other symptom of COVID-19 is permitted in the restaurant or bar • Customers shall be screened for illness upon their entry into the restaurant or bar
Sanitation	<ul style="list-style-type: none"> • Prior to resuming in-house dining, the entire restaurant and bar, including areas not open to the public, shall be deep cleaned, disinfected, and sanitized • All employees shall be provided training regarding minimizing the spread of COVID-19, including the importance of frequent hand washing and personal hygiene, proper sanitation, cough and sneeze etiquette, use of PPE, and safe food-handling procedures • Break rooms shall be thoroughly cleaned and sanitized • Hand washing required; no provisions regarding frequency or breaks • All front-of-house high contact surfaces shall be sanitized, at a minimum, every two hours. • The use of disposable menus is encouraged <ul style="list-style-type: none"> ○ All non-disposable menus shall be sanitized between each use • Tables, chairs, and tabletop items shall be sanitized after each table turns • Hand sanitizer shall be placed at all points of entry and exit, the hostess station, in or near the bathrooms, and at the cashier station • All food service areas shall be deep cleaned daily
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Where possible, workstations should be staggered so employees can avoid standing next to each other <ul style="list-style-type: none"> ○ Where separation of workstations is not possible, the frequency of surface cleaning and sanitizing should be increased • The number of employees in a break room shall be limited to allow for strict social distancing (a minimum of six feet between employees and no gathering of more than ten employees) • The number of customers in the restaurant or bar shall be no greater than 50% of seating capacity • Floor plans shall be updated to ensure at least-six feet of separation between each party/group whether dining indoor or outdoor • Party sizes shall be limited to a maximum of six customers per table • Customers shall not be allowed to congregate in the waiting area or bar area; the restaurant shall adopt a process to ensure that a minimum of six feet separation is maintained between customers while waiting to be seated or in the bar area

Changes to Payment Systems	<ul style="list-style-type: none"> The use of contactless payment options is encouraged
Other Operational Guidelines	<ul style="list-style-type: none"> Restaurants and bars shall set hours of operations to close to the public no later than 10:00pm Bars or bar areas that do not offer food services shall remain closed, and live music shall not be permitted The use of technology solutions to minimize person-to-person contact is encouraged, including mobile reservations systems, text upon arrival, mobile ordering, and contactless payment options Self-service buffets, food stations, and drink stations are prohibited <ul style="list-style-type: none"> Cafeteria style (worker served) buffets and food stations are permitted with appropriate barriers in place
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Missouri
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/3/20 Show Me State Recovery Plan – Phase 1 <ul style="list-style-type: none"> Phase 1 extended through June 15 Missouri Department of Health Guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions Takeout and delivery encouraged
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Tables must be spaced at least six feet apart No more than 10 people in a party Do not use communal seating for parties that are not connected
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> City and County of St. Louis limited to takeout and delivery until 5/18 <ul style="list-style-type: none"> County health guidelines can be found here for dine-in on 5/18
State	Montana
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/27/20 Guidance for phased reopening of Montana (Phase 1 effective 5/4/20)

Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • Employers should: <ul style="list-style-type: none"> ○ Develop and implement appropriate policies, in accordance with federal, state, and local regulations and guidance, and informed by industry best practices, regarding: <ul style="list-style-type: none"> ▪ Social distancing and protective equipment ▪ Temperature checks and/or symptom screening ▪ Testing, isolating, and contact tracing, in collaboration with public health authorities ○ Monitor workforce for indicative symptoms. Do not allow people with symptoms of COVID-19 to work ○ Collaborate with public health officials when implementing policies and procedures for workforce contact tracing following an employee’s COVID-19 positive test result
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • A specific cleaning plan must be implemented, and employees must be trained in proper sanitation practices; materials will be available on the Montana Department of Public Health and Human Services (DPHHS) food and consumer services website • All surfaces occupied must be cleaned between customers, including tables, chairs, booths, and highchairs • Table items including, condiments, menus, napkins, and décor, should be removed from the table unless they can be adequately cleaned between customers • Menus must be cleaned between customers
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Capacity must be limited to 50% of normal operating capacity to allow for adequate group spacing • Tables must be limited to six people per table • Establishments must provide for 6 feet of physical distancing between groups and or tables by: <ul style="list-style-type: none"> ○ Increasing table spacing, removing tables, or marking tables as closed; ○ Providing for a physical barrier between tables; or ○ Back-to-back booth seating provides adequate separation
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • In-house dining for quick service restaurants should remain closed, if all guidelines can’t be met, including the cleaning of every table between customers • Sitting or standing at bars or counters is not allowed • In bars, drinks and food must be served to customers at a table • Self-service buffets must be closed • Drink refills are not allowed • Self-service cups, straws and lids should be behind a counter and handed to customers • Self-service condiments should be eliminated
Local Exceptions	<ul style="list-style-type: none"> • N/A

State	Nebraska
Official Orders and Guidance	<ul style="list-style-type: none"> • Prohibits gatherings of 10 or more people: 4/30/2020 • Restaurant Reopening Guidelines
Dine-In	<ul style="list-style-type: none"> • Permitted in specific counties, with restrictions, effective 5/4/20 (County list)
Employee PPE	<ul style="list-style-type: none"> • All employees should wear face coverings (cloth mask) that are washable and must be laundered or replaced daily <ul style="list-style-type: none"> ○ Employees must wash hands before and after putting on the face mask and after every time they touch it
Employee Health Checks	<ul style="list-style-type: none"> • Complete employee pre-screening (e.g., take temperature and assess for any symptoms consistent with COVID-19) prior to starting work <ul style="list-style-type: none"> ○ Consider using stickers after fever check and a confidential symptoms log • Communicate daily with staff that they must immediately inform a manager if they feel sick or experience any symptoms, including, but not limited to: onset of fever, cough, or shortness of breath • Employees who are well but who have a sick family member at home with COVID-19 (either lab-confirmed or clinical diagnosis) should notify their supervisor prior to the start of their work shift. The employer should consult with their local health department to assess whether there was an exposure to the family member at home (example: if the individual takes care of the sick family member) or if there is no exposure (example: individual resides in a separate room and bathroom) before determining if it is appropriate to come into work or needs to self-quarantine
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Disinfect tables and chairs after each customer use using an EPA-registered disinfectant • Disinfect all high touch surfaces at least once every four (4) hours • Create and implement an enhanced cleaning/sanitizing schedule for all food contact surfaces, and cleaning/disinfecting of non-food contact surfaces using an EPA-registered disinfectant. Increase disinfection frequency of commonly touched surfaces throughout entire facility (both front and back-of-house) such as door handles, credit card machines, bathrooms, etc. <ul style="list-style-type: none"> ○ Although the food code does not emphasize front-of-house sanitation, COVID-19 requires enhanced cleaning/disinfection of any frequently touched but non-food contact surface, in addition to enhanced sanitization of food contact surfaces • Have hand sanitizer and sanitizing products readily available for employees and customers <ul style="list-style-type: none"> ○ If possible, have an automated, touchless hand sanitizing station to avoid frequent touching of hand sanitizer device. Have employees use hand sanitizer between customers • Implement digital menu boards or tablets with anti-microbial screens in lieu of paper menus. If digital options are not available, switch to single use menus • Consider cleaning and disinfection of the POS terminal between transactions or when a different employee uses it
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit of 50% of maximum occupancy rating at a time • Each dining party must maintain a minimum of six (6) feet of separation from each dining party • Maximum of six individuals in each dining party (groups larger than six will need to split into multiple tables) • Each dining party must be seated at individual tables. Bar and counter seating are not permitted

	<ul style="list-style-type: none"> Whenever possible, practice social distancing between staff. Redesign workflow, designate tasks and workstations to specific employees or contact pods to minimize comingling and maximize social distancing Designate with signage, tape, or by other means appropriate social distancing spacing for employees and customers. Facilitate and designate social distancing for those waiting to enter your establishment If possible, provide distinct walking lanes to minimize close contact as customers are being seated to conform with social distancing practices. <ul style="list-style-type: none"> For example, in a table/booth layout, central tables can be removed, and markings can be installed designating the path for seating If possible, implement partition walls to separate high traffic walking areas from tables and customers
Changes to Payment Systems	<ul style="list-style-type: none"> Implement touchless payment or pay-at-table options if possible For restaurants without touchless payment, consider disinfection of the credit card upon return to the customer
Other Operational Guidelines	<ul style="list-style-type: none"> Self-serve buffets and salad bars are prohibited. Restaurant staff must serve food directly to customers or implement buffet orders from the customer table; no customer self-service Patrons may only consume alcohol on premise if also consuming a meal Whenever possible, restaurant staff should not perform multiple roles (Example – servers should not also take money) <ul style="list-style-type: none"> Ensure proper training for food employees with new or altered duties and that they apply the training according to established procedures Pool tables, dart boards, shuffle board, arcades and other gaming areas in a restaurant must be kept closed
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Nevada
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 4/30/20 Nevada Phase One General Reopening Guidance Nevada Phase One Reopening: Industry Specific Guidance Southern Nevada Health District – Reopening Guidance and Checklist for Food Establishments During Phase 1
Dine-In	<ul style="list-style-type: none"> Dine-in permitted, with restrictions, effective Restaurants are strongly encouraged to continue curbside, delivery, and/or pickup operations
Employee PPE	<ul style="list-style-type: none"> Employees must wear face coverings Remind back-of-house employees of the need to use cloth face coverings
Employee Health Checks	<ul style="list-style-type: none"> Each day, complete employee health screenings upon arrival (COVID-19 Screening Questionnaire for Food Establishment Employees) Require employees to stay home if symptomatic
Customer Health Checks	<ul style="list-style-type: none"> Post a sign directing customers who have symptoms of COVID-19, have been exposed to the virus, or have underlying health conditions to use delivery options Face coverings are recommended for guests
Sanitation	<ul style="list-style-type: none"> Provide touchless (when possible) hand sanitizer dispensers at entrance, customer restrooms and high-contact areas in the facility

	<ul style="list-style-type: none"> • For menus, consider using menu boards posted throughout facility, posting them electronically (on the internet or e-mailing to diners), or using disposable/paper menus • Remove all customer self-service condiments and utensils; provide them upon request • Provide utensils to the table while seating the customers, do not preset tables • Do not remove glasses from table for refills <ul style="list-style-type: none"> ○ Provide new glasses or leave a bottle or pitcher at the table • If you have not already done so, flush each of the hot and cold water fixtures for five minutes prior to reopening to replace the stale water in the facility’s plumbing with a fresh and safe water supply • Daily deep disinfection of high contact surfaces (e.g. door handles, light switches, seats, railings, cabinetry handles, appliance handles, toilets, countertops, phones, tables, etc.) • Develop a cleaning and disinfecting plan for high-touch surfaces and access areas. Train staff to clean and disinfect the table and chairs between each meal served <ul style="list-style-type: none"> ○ High-touch surfaces include waiting area, tables, chairs, floors, walls, equipment, and restroom areas. ○ Visit the CDC’s website “Environmental Cleaning and Disinfection Recommendations” for information on how to clean and disinfect; use a disinfectant on the EPA’s List N • Switch to disposable utensils, cups, and plates when possible. Alternately, tableware should be disinfected, washed, rinsed, and sanitized before using again • Provide touchless (when possible) hand sanitizer dispensers for employees at entrances and high-contact areas, such as a timeclock or schedule board • Require frequent and thorough hand washing, including providing workers, customers, and worksite visitors with a place to wash their hands <ul style="list-style-type: none"> ○ If soap and running water are not immediately available, provide alcohol-based hand sanitizer
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Ensure a minimum of 6 feet between tables; adjust floor plan for tables and booths to accommodate social distancing <ul style="list-style-type: none"> ○ Try to seat no more than 5 unless the group is from the same household • Maximum occupancy for onsite dining must be 50% of the maximum seating capacity under normal circumstances, excluding bar seating • Create an adjusted floor plan to reduce occupancy to State and Federal guidelines allowing for social distancing of at least 6 feet between tables (for example, posting a “DO NOT USE” sign, block booths with caution tape, remove tables or chairs, and install partitions) • Post social distancing signage (multiple languages) in areas where guests gather, such as host stand, front counter, customer lines, registers, and food stations • Provide markings on the floor to ensure that people in the waiting area are maintaining 6 feet of social distancing (waiting area can be for customers waiting to be seated or waiting for pick-up) • Encourage reservations and limit the number of people in all indoor and outdoor waiting areas to maintain social distance between parties <ul style="list-style-type: none"> ○ Limit parties to five people or less • Remind employees to practice social distancing and avoid gathering in groups

	<ul style="list-style-type: none"> • Customers waiting to be seated must wait outside and must practice social distancing from people not in their household • Stagger employee shifts to minimize large groups in back-of-house corridors and service elevators • Post social distancing signage (multiple languages) and clearly mark cues for appropriate physical distancing in any area where employees gather, such as, timeclock, locker room, breakroom, and employee dining
Changes to Payment Systems	<ul style="list-style-type: none"> • Encourage electronic payment
Other Operational Guidelines	<ul style="list-style-type: none"> • Post signage throughout the establishment on the proper use of cloth face coverings • Buffets, cafeterias, and self-serve dining facilities are closed • For employees, conduct pre-shift meetings, virtually or in areas that allow for social distancing of a minimum of 6 feet, to review: <ul style="list-style-type: none"> ○ Proper use and care of required cloth face coverings for all staff following the Centers for Disease Control and Prevention (CDC) recommendations on “Use of Cloth Face Coverings.” ○ Hand hygiene protocols including washing frequency, no bare hand contact with ready-to-eat food, use of hand sanitizer, and proper glove use ○ The difference between sanitizer and disinfectant, and the appropriate use for each
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	New Hampshire
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/31/20 • Governor’s Economic Reopening Task Force • Addendum C to Emergency Order #40
Dine-In	<ul style="list-style-type: none"> • Outdoor dining permitted, with restrictions (no indoor)
Employee PPE	<ul style="list-style-type: none"> • Employees shall wear cloth face coverings over their nose and mouth when at work and around others in settings where social distancing may be difficult
Employee Health Checks	<ul style="list-style-type: none"> • Employers must develop a process for screening all employees reporting for work for COVID-19 related symptoms as follows: <ul style="list-style-type: none"> ○ Identify a location and assign a person who will screen each employee every day before they enter the work-place ○ Such plans should be clearly communicated with employees ○ The person performing the screening should wear a cloth face covering/mask ○ The screener should ask the following questions: <ul style="list-style-type: none"> ▪ Have you been in close contact with a confirmed case of COVID-19? ▪ Have you had a fever or felt feverish in the last 72 hours? ▪ Are you experiencing any respiratory symptoms including a runny nose, sore throat, cough, or shortness of breath? ▪ Are you experiencing any new muscle aches or chills? ▪ Have you experienced any new change in your sense of taste or smell? ○ Document the temperature of all employees daily before their shift: <ul style="list-style-type: none"> ▪ Employers should take the temperatures of their employees on-site with a nontouch thermometer each day upon the employees arrival at work

	<ul style="list-style-type: none"> ▪ If this is not possible, temperatures can be taken before arriving as long as it can sufficiently be authenticated by the employee ▪ Normal temperature should not exceed 100.0 degrees Fahrenheit • Employers must handle employee(s) who exhibit COVID-19 symptoms (e.g. Answers "yes" to any of the screening questions or who is found to have a fever) as follows: <ul style="list-style-type: none"> ○ Instruct the employee to leave the premises immediately and to seek medical advice ○ Per EEOC and other pertinent guidelines, employers must maintain the confidentiality of employee health information ○ Prevent stigma and discrimination in the workplace ○ Do not make determinations of health risk or health status based on race or country of origin
Customer Health Checks	<ul style="list-style-type: none"> • Signage must be prominently posted throughout the venue to ask customers if they are experiencing COVID-19 symptoms, including: <ul style="list-style-type: none"> ○ Fever ○ Respiratory symptoms such as sore throat, cough, or shortness of breath ○ Flu-like symptoms such as muscle aches, chills, and severe fatigue ○ Changes in a person's sense of taste or smell ○ If you answered yes to any of these questions, please do not put our employees and other guests at risk and come back another day when you feel better • Customers should be asked to bring and wear a cloth face covering when entering and exiting a facility to protect other patrons and employees during the seating and exiting process, or when getting up to use the restroom • Cloth face coverings are not required while a customer is seated and dining outdoors
Sanitation	<ul style="list-style-type: none"> • Alcohol-based hand-sanitizer must be made readily available at the reception desk for both customers and employees • Place hand sanitizer stations in restaurant lobby reception and bathrooms, as well as at cashier stations • Restrooms should be monitored and routinely cleaned and soap dispensers regularly filled • Disinfect all front-of-house surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum. • To the extent possible, use menus that are disposable or sanitized between each use <ul style="list-style-type: none"> ○ A disposable ordering system is also advisable when possible to limit guest interaction with wait staff • Use of 'self-serve' utensils, plates or napkins, are not allowed <ul style="list-style-type: none"> ○ Consider using rolled silverware and eliminating table presets ○ Sanitize all tabletop items, including condiments, after each table turns (or use disposables) • Disinfect chairs, especially where contact occurs, after each table use
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Seated indoor dining is not permitted during Phase 1. • Tables for outdoor seating must be limited to no more than six (6) guests per table • Table spacing must be maintained so people sitting at adjacent tables are more than 6 feet apart, and to allow employees/servers to stand back 6 feet from a group's table (e.g. when taking an order) and still maintain a minimum of 6 feet from other adjacent tables • Reservations or call ahead seating is required to promote social distancing and prevent groups of guests waiting for tables

	<ul style="list-style-type: none"> Establishments may use a text alert system to alert guests of available seating, an intercom system for guests waiting in their vehicles, or only one member of the party being allowed to wait in the waiting area for their table to be ready Reservations should be staggered to prevent congregating in waiting areas <ul style="list-style-type: none"> Waiting areas should build in social distancing so customers and employees are spaced at least 6 feet apart (either through spacing of seating while waiting, or demarcation's on the floor)
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Bar seating areas must remain closed during Phase 1 No self-serve buffets or appetizers, condiments on a counter for use by multiple tables, or beverage station re-use No catering or large-group functions shall be allowed Restroom occupancy should be limited for group restrooms to incorporate social distancing, and waiting lines outside of restrooms should be avoided
Local Exceptions	<ul style="list-style-type: none"> N/A
State	New Jersey
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order in effect until rescinded New Jersey Restaurant and Hospitality Association's "Safe Dining" Re-Opening Plan
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	New Mexico
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expires on 5/31/20 All Together New Mexico Plan

	<ul style="list-style-type: none"> • New Mexico Public Health Order, 5/15/20
Dine-In	<ul style="list-style-type: none"> • Permitted to outdoor seating areas, with restrictions, effective 5/27/20 <ul style="list-style-type: none"> ○ Indoor dining permitted at 50% capacity effective 6/1/20 • Indoor dining expected to begin 6/1/20
Employee PPE	<ul style="list-style-type: none"> • Ensure all employees have face coverings or masks and wear them in the workplace at all times when in the presence of others, except when eating, drinking or exercising, or unless otherwise advised by a health care provider
Employee Health Checks	<ul style="list-style-type: none"> • Screen employees before they enter the workplace each day (verbally or with a written form or textbased or other app) • Send employees home who are experiencing the following COVID-19 symptoms related to COVID-19 and direct them to obtain free testing through the Department of Health <ul style="list-style-type: none"> ○ Fever ○ Cough ○ Shortness of breath ○ Sore throat ○ Headache ○ Muscle pain ○ Chills ○ Repeated shaking with chills ○ Loss of taste or smell • Prohibit employees with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until authorized by the Department of Health
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Employees that handle items used or provided by customers must properly wash their hands or change gloves before serving another customer (e.g. tableware, cutlery, glasses, credit cards, cash, pens, etc.) • Clean and sanitize reusable items such as menus and condiment containers left on tables after each use <ul style="list-style-type: none"> ○ If items cannot be cleaned and sanitized after each use, offer single-use items • Train all employees on daily cleaning and disinfecting protocol, hygiene, and respiratory etiquette (e.g., covering coughs) • Make handwashing, sanitizer, and other hygiene support available to employees <ul style="list-style-type: none"> ○ Note: the use of gloves is not a substitute for frequent handwashing • Maintain a schedule of stringent daily cleaning and sanitizing • Once every two hours (or more frequently), clean and disinfect high-touch items such as doors and credit card terminals
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Restaurants may offer dine-in service in outdoor seating areas at up to 50 percent of their outdoor area fire code occupancy <ul style="list-style-type: none"> ○ No dine-in service may be provided in indoor seating areas ○ Outdoor dine-in service may only be provided to patrons who are seated ○ Tables must be placed with at least six feet of distance between one another ○ No more than six patrons may be seated at any single table ○ No bar or counter seating is permitted

	<ul style="list-style-type: none"> Discontinue service stations that require customers to congregate in certain areas or use common utensils/dispensers, including salad bars, buffets and beverage and coffee stations Comply with state Public Health Order limitations on bar and counter seating and non-seated service; and, if otherwise permitted, ensure that six feet or more distance is maintained between customers Discontinue gaming areas and other such areas of the restaurant where customers may congregate for extended periods of time and/or surfaces that are repeatedly touched and cannot be cleaned and disinfected between each use Arrange workplace to provide for 6 feet of distance between individuals wherever possible Close common areas where personnel are likely to congregate wherever possible or modify them to minimize contact Utilize signs, stanchions and/or floor decals to support 6-foot social distancing, including one-way aisle traffic and separate entry/exit wherever possible Utilize signage to communicate occupancy limits and encourage customers to wear face coverings
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Establish safety protocols to allow for contactless curbside pickup and home delivery wherever possible Discontinue allowing pets, excluding service animals, inside the establishment, onto patios, into stores or other such areas To support contact tracing, retain a daily log for at least four weeks including the date, name, and phone number or email address of all customers and employees who enter the establishment
Local Exceptions	<ul style="list-style-type: none"> N/A
State	New York
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 6/13/20 New York State Reopening Plan <ul style="list-style-type: none"> Restaurant restrictions start to ease in Stage 3
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> Workers in Restaurants are strongly encouraged to wear Face Coverings when they are within six (6) feet of another person Notwithstanding this general rule, people whose religious beliefs prevent them from wearing a Face Covering, people who cannot wear a Face Covering due to a medical or behavioral health condition, and people who are under twelve (12) years of age are excepted from the requirement to wear a Face Covering Children under two (2) years of age shall not wear a Face Covering so that their breathing may not be inhibited
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A

Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	North Carolina
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/8/20 • Reopening order – Phase 3; effective 5/22/20
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Recommend workers wear cloth Face Coverings; provide workers with Face Coverings; <ul style="list-style-type: none"> ○ Provide information on proper use, removal, and washing of cloth Face Coverings ○ A Face Covering functions to protect other people more than the wearer ○ Use of Face Coverings, when providing carry-out, drive-through, and delivery services, is encouraged • These coverings function to protect other people, more than the wearer
Employee Health Checks	<ul style="list-style-type: none"> • Encourage sick workers to stay home and provide support to do so with a sick leave policy • Follow the CDC guidance if a worker has been diagnosed with COVID-19
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Promote hygiene, including frequent hand-washing and use of hand sanitizer • Follow the Core Signage, Screening, and Sanitation Requirements as defined in this Executive Order, along with the following additional requirements: • Increase disinfection during peak times or high customer density times, and disinfect all shared objects (e.g., dining tables, booths, counters, payment terminals, tables, countertops/bars, receipt trays, condiment holders, and reusable menus) between each use • Promote frequent use of hand-washing and hand sanitizer for wait staff and food service staff throughout the shift and upon reporting to work • Hand washing must at least meet the requirements specified in the North Carolina Food Code Manual
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Mark six (6) feet of spacing in lines at high-traffic areas for customers, such as a cash register or place where customers wait to be seated at their table • Limit customers in indoor and outdoor seating areas to Emergency Maximum Occupancy; under this Executive Order, the Emergency Maximum Occupancy for a restaurant is the lowest number produced by applying the following three tests: <ul style="list-style-type: none"> ○ Limit the number of customers in the restaurant to fifty percent (50%) of stated fire capacity (or, for spaces without a stated fire capacity, no more than twelve (12) customers for every one thousand (1000) square feet of the location's total square footage, including the parts of the location that are not accessible to customers or guests) ○ Limit the number of people in the space so that groups can stay six (6) feet apart

	<ul style="list-style-type: none"> ○ Arrange the restaurant so that customers sitting at a table are not within six (6) feet of any customers sitting at another table <ul style="list-style-type: none"> ▪ Moreover, each group of customers sitting at a counter should be separated from other groups by six (6) feet • Limit customers at tables so that no more than ten (10) people shall be seated together at the same table <ul style="list-style-type: none"> ○ However, more than ten (10) people may sit together at the same table if they are members of the same household • People sitting at a table need not be members of the same household and do not need to stay six (6) feet apart <ul style="list-style-type: none"> ○ Moreover, this Executive Order does not require servers and wait staff to stay six (6) feet away from customers
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	North Dakota
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/30/20 • ND Smart Restart Protocols • Restaurant Guidance
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Encourage use of cloth face coverings to employees and contracted workers whose duties require close contact (within six feet for ten minutes or more) with other employees and/or the public
Employee Health Checks	<ul style="list-style-type: none"> • N/A
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Provide hand sanitizer, soap and water or effective disinfectant at or near the entrance of the facility and in other appropriate areas for use by the public and employees, and in locations where there is high frequency employee interaction with members of the public (e.g. cashiers) • Restrooms normally open to the public shall remain open to the public • Regularly disinfect other high-touch surfaces according to industry standard operating procedures in conjunction with Personal Protective Equipment (PPE) use for staff
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Capacity will be limited to 50% of normal operating capacity • Allow for 6 feet of spacing between groups: increase table spacing by removing tables, marking tables closed or provide a physical barrier between tables <ul style="list-style-type: none"> ○ Back to back booth seating is allowed • Waiting areas (indoor or outdoor) must be marked so physical distancing standards are met <ul style="list-style-type: none"> ○ Restaurants can determine policy for wait areas

	<ul style="list-style-type: none"> • Tables must be limited to 10 people per table • Mark six-foot increments where lines form
Changes to Payment Systems	<ul style="list-style-type: none"> • Provide for contactless payment systems or, if not feasible, provide for disinfecting all payment portals, pens and styluses after each use
Other Operational Guidelines	<ul style="list-style-type: none"> • Post signage (state provided) at all entrances of the facility informing all employees and customers that they should: <ul style="list-style-type: none"> ○ avoid entering the facility if they have a cough or fever ○ maintain a minimum six-foot distance from one another ○ sneeze and cough into one's elbow ○ not shake hands or engage in any unnecessary physical contact • Develop policies and procedures for prompt identification and isolation of sick staff and customers • Encourage customers to download the Care19 App to increase success levels with contact tracing • Hand-held entertainment or reservation notification devices are not allowed • Dance floors are closed
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Ohio
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay Safe Ohio Order: 5/29/20 • Responsible Restart Ohio • Restart Ohio Restaurant and Bar Guidance, revised 5/22/20 • Ohio Restaurant & Food Establishment Best Practices • Gov. DeWine Announces Enforcement of Safety Checks on Restaurants and Bars to ensure compliance with Restart Ohio Guidance
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Businesses must require all employees to wear facial coverings, except for one of the following reasons: <ul style="list-style-type: none"> ○ Facial coverings in the work setting are prohibited by law or regulation ○ Facial coverings are in violation of documented industry standards ○ Facial coverings are not advisable for health reasons ○ Facial coverings are in violation of the business's documented safety policies ○ Facial coverings are not required when the employee works alone in an assigned work area ○ There is a functional (practical) reason for an employee not to wear a facial covering in the workplace <ul style="list-style-type: none"> ▪ Businesses must provide written justification, upon request, explaining why an employee is not required to wear a facial covering in the workplace ▪ At minimum, facial coverings (masks) should be cloth/fabric and cover an individual's nose, mouth, and chin
Employee Health Checks	<ul style="list-style-type: none"> • Employees must perform daily symptom assessment <ul style="list-style-type: none"> ○ Daily symptom assessments should include assessing for symptoms and taking your temperature with a thermometer and monitoring for fever ○ Per the CDC, symptoms include cough, shortness of breath or difficult breathing, and two of the following: fever, chills, repeated shaking with chills, muscle pain, headaches, sore throat and new loss of taste or smell

	<ul style="list-style-type: none"> Require employees to stay at home if symptomatic and perform daily symptom assessment requirements before returning to work
Customer Health Checks	<ul style="list-style-type: none"> Ask customers and guests not to enter if symptomatic
Sanitation	<ul style="list-style-type: none"> Provide access to hand washing methods while in the food service establishment, and if possible, place approved hand washing/sanitizing products in high-contact areas An elevated cleaning and sanitizing schedule for all surfaces that staff and customers contact should be created and executed <ul style="list-style-type: none"> Equipment and surfaces that are touched by individuals who have tested positive or displayed symptoms for COVID-19 should be disinfected. Food contact surfaces must be properly washed, rinsed, and sanitized after disinfection Restrooms should be routinely cleaned and sanitized, and hand sinks should be stocked with soap and paper towels or hand dryers Employee safety training should continue, highly emphasizing proper handwashing, glove use, and proper hygiene practices Food establishments should use mobile ordering and payments where possible to reduce hand contact <ul style="list-style-type: none"> The use of no-touch entrances and exits are suggested, as well as separate entrances and exits where possible Instead of using containers for condiments to be used by multiple customers, restaurants should use single packets or cups Daily cleaning for the entire establishment. Clean and sanitize tabletops, chairs, and menus between seatings Clean all high touch areas every two hours, and more frequently as needed (e.g. door handles; light switches; phones, pens, touch screens) Provide approved hand washing/sanitizing products in common areas When appropriate, establish ordering areas and waiting areas with clearly marked safe distancing and separations per individual/social group for both restaurant and bar service Remove self-service, table, and common area items (e.g. table tents, vases, lemons, straws, stir sticks, condiments)
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Ensure a minimum of six feet between parties waiting and when dining - if not possible, utilize barriers or other protective devices Food service establishments offering dine-in service must take affirmative steps with customers to achieve safe social distancing guidelines Private dining and bar seating areas within a foodservice establishment must follow all approved safe social distancing guidelines Establish and post maximum dining area capacity using updated COVID-19 compliant floor plans <ul style="list-style-type: none"> With maximum party size per state guidelines (currently 10) Post a kitchen floor plan, establishing safe social distancing guidelines and following established state health dept guidance for masks and gloves Ensure minimum of six feet between employees, if not possible, utilize barriers Limit number of employees allowed in break rooms at the same time and practice social distancing <ul style="list-style-type: none"> Maximum to be current group size per state guidelines (currently 10)
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> Post a list of COVID-19 symptoms in a conspicuous place Salad bars and buffets are permitted if served by staff with safe six feet social distancing between parties

	<ul style="list-style-type: none"> The open congregate areas in restaurants and bars that are not necessary for the preparation and service of food or beverages (billiards, card playing, pinball games, video games, arcade games, dancing, entertainment) shall remain closed Businesses must allow all customers, patrons, visitors, contractors, vendors and similar individuals to use facial coverings, except for specifically documented legal, life, health or safety considerations and limited documented security considerations
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Oklahoma
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order (for those 65 and older or with a serious medical condition) expiration date: 5/16/20 Open up and Recover Safety Plan; restaurants ease restrictions starting May 1 Restaurant guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions Restaurants are encouraged to use takeout and delivery options
Employee PPE	<ul style="list-style-type: none"> Recommend wearing masks for staff interacting with customers and for kitchen staff if unable to maintain physical distancing due to the workspace constraints (removed at Phase 3)
Employee Health Checks	<ul style="list-style-type: none"> Recommend screening of employees and vendors for symptoms (cough, fever, shortness of breath, and close contact with someone who has tested positive for COVID-19) <ul style="list-style-type: none"> If unable to take temperatures on-site at start of shift, verbal temperature acknowledgment screening can be taken if employee self-monitors temperatures at home Workers that are possibly sick with COVID-19 symptoms (Fever over 100.4F) are required to stay home or be sent home immediately Workers who have COVID-19 symptoms should not return to work until they are symptom free for 72 hours without taking any fever reducing medication
Customer Health Checks	<ul style="list-style-type: none"> Inform customers to refrain from visiting the establishment if they feel sick, have been exposed to someone with COVID-19, or are exhibiting symptoms
Sanitation	<ul style="list-style-type: none"> Limit or remove use of reused customer items (i.e. menus, condiment containers on tables, etc.) Disposable menus or single use items preferred <ul style="list-style-type: none"> Sanitize reusable items such as menus and condiment bottles after each table change (removed at Phase 3) Increased cleaning of frequently touched surfaces (tables, restrooms, doors, menus, armrests, chair seats and backs, phones, etc.) in accordance with the CDC recommendations <ul style="list-style-type: none"> Recommend sanitizing each dining area between guests Make hand sanitizer bottles or stations available to customers Employees need to increase washing of hands with soap and water for at least 20 seconds <ul style="list-style-type: none"> Even with hand washing, recommend using barriers such as tongs, gloves, tissues, or other utensil to prevent direct hand contact with ready-to-eat foods Employees need to be reminded to cover coughs and sneezes and use a disposable tissue when possible then follow immediately with washing hands for at least 20 seconds

Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Proper distancing for customers (i.e. every other table occupied, 6 ft. spacing markings on floor at registers) <ul style="list-style-type: none"> ◦ Recommend removing chairs from tables or blocking entrances to booths to ensure physical distancing requirements are met (removed at Phase 3) • Outdoor dining areas such as patios may resume regular capacity as long as the 6 ft. physical distancing can be maintained • In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor (removed at Phase 3)
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Encourage reservations and call ahead orders to reduce time in facility • During Phases 1-2, if the food service operational plan includes buffet or customer self-service dining options, provide designated staff and physical distancing (i.e. 6 ft. spacing markings on floor in these areas) • Limit use of high-risk staff (age 65+ or immunocompromised) <ul style="list-style-type: none"> ◦ If assigned to work, have them perform duties with limited contact to others (removed at Phase 3) • Ensure that sick leave policies are flexible and consistent with public health guidance and that employees are aware of these policies • If an employee is confirmed to have COVID-19, employers should inform fellow employees of possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA) • Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for how to conduct a risk assessment of their potential exposure • Cross-train personnel to perform essential functions so that the workplace is able to operate even if key staff members are absent
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Oregon
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order in effect until rescinded • Phase 1 Reopening Guidance for Restaurants
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Require all employees to wear cloth, paper or disposable face coverings • Businesses must provide cloth, paper or disposable face covering for employees
Employee Health Checks	<ul style="list-style-type: none"> • Know the signs and symptoms of COVID-19 and what to do if employees develop symptoms at the workplace • Consider regular health checks (e.g., temperature and respiratory symptom screening) or symptom self-report of employees, if job-related and consistent with business necessity
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Minimize employee bare-hand contact with food through use of utensil. • Reinforce that meticulous hand hygiene (frequent and proper handwashing) is of utmost importance for all employees, including chefs, line cooks and waitstaff • Have employees wear gloves when performing cleaning, sanitizing, or disinfecting activities

	<ul style="list-style-type: none"> ○ Please note that for non-cleaning activities, non-Oregon Department of Agriculture (ODA) licensed facility employees are not required to wear gloves ○ Wearing gloves for activities that might overlap with food handling can foster cross-contamination ○ If businesses choose to have employees use gloves, they must provide non-latex gloves and employees must prevent cross-contamination by replacing gloves after touching faces or changing tasks (e.g., food preparation versus taking out garbage) ○ See OHA guidance regarding glove use. ● Businesses must: <ul style="list-style-type: none"> ○ Disinfect customer-contact surfaces at tables between each customer/dining party including seats, tables, menus, condiment containers and all other touch points ○ Provide condiments, such as salt and pepper, ketchup, hot sauce and sugar, in single-service packets or from a single-service container. If that is not possible, condiment containers should not be pre-set on the table and must be disinfected between each customer or dining party. Disinfection must be done in a way that does not contaminate the food product; for example, do not use a spray device on a saltshaker ○ Not pre-set tables with tableware (napkins, utensils, glassware) ○ Frequently disinfect all common areas and touch points, including payment devices ○ Use menus that are single-use, cleanable between customers (laminated), online, or posted on a whiteboard or something similar in order to avoid multiple contact points ● To the extent possible, businesses should, but are not required to: <ul style="list-style-type: none"> ○ Limit the number of staff who serve individual parties. Consider assigning the same employee to each party for entire experience (service, bussing of tables, payment) <ul style="list-style-type: none"> ▪ An employee may be assigned to multiple parties but must wash hands thoroughly or use hand sanitizer (60-95% alcohol content) when moving between parties ○ Consider providing hand-washing facilities for customer use in and around the business <ul style="list-style-type: none"> ▪ Hand sanitizer is effective on clean hands; businesses may make hand sanitizer (at least 60-95% alcohol content) available to customers ▪ Hand sanitizer must not replace hand washing by employees
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● Determine maximum occupancy to maintain physical distancing requirements and limit number of customers on premises accordingly ● Ensure tables are spaced at least six (6) feet apart so that at least six (6) feet between parties is maintained, including when customers approach or leave tables <ul style="list-style-type: none"> ○ Businesses will need to determine seating configuration to comply with these physical distancing requirements ○ Remove or restrict seating to facilitate the requirement of at least six (6) feet of physical distance between people not in the same party ○ If booth seating is back-to-back, only use every other booth ● Limit parties to 10 people or fewer. Do not combine parties/guests at shared seating situations who have not chosen to congregate together

	<ul style="list-style-type: none"> ○ People in the same party seated at the same table do not have to be six (6) feet apart ● If a business is unable to maintain at least six (6) feet of distance, except for brief interactions (for example, to deliver food to a table), it may operate only as pick up/to go service. This applies to both indoor and outdoor seating ● Businesses must: <ul style="list-style-type: none"> ○ Ensure customers/parties remain at least six (6) feet apart when ordering <ul style="list-style-type: none"> ▪ Signs should be posted as necessary to ensure that customers meet the requirements of this guidance ▪ Mark designated spots on the floors must have designated spots where customers will wait in line ● To the extent possible, businesses should, but are not required to: <ul style="list-style-type: none"> ○ Assign a designated greeter or host to manage customer flow and monitor distancing while waiting in line, ordering, and during the entering and exiting process <ul style="list-style-type: none"> ▪ Do not block egress for fire exits ○ Assign employee(s) to monitor customer access to common areas such as restrooms to ensure that customers do not congregate
Changes to Payment Systems	<ul style="list-style-type: none"> ● N/A
Other Operational Guidelines	<ul style="list-style-type: none"> ● Businesses must: <ul style="list-style-type: none"> ○ End all on-site consumption of food and drinks, including alcoholic beverages by 10 p.m ○ Prohibit customer self-service operations, including buffets, salad bars, soda machines and growler refilling stations ○ Prohibit counter and bar seating unless the counter faces a window or wall and at least six (6) feet of distance is maintained between parties <ul style="list-style-type: none"> ▪ This applies to all facilities including bars, breweries and tasting rooms. Counter and bar ordering are acceptable if the operation finds that this decreases worker exposure ▪ The counter ordering approach requires that food and alcohol are taken to a table that meets distancing requirements for consumption and at least six (6) feet of physical distance is maintained among customers and employees during the ordering process ○ Prohibit use of karaoke machines, pool tables, and bowling ● To the extent possible, businesses should, but are not required to: <ul style="list-style-type: none"> ○ Strongly encourage all customers to wear cloth, paper or disposable face coverings <ul style="list-style-type: none"> ▪ Customers do not need to wear face coverings while seated at the table ▪ If a business sets a policy that all customers are required to wear cloth, paper or disposable face coverings, business management should consult with their legal counsel to determine whether such a requirement can be enforced ▪ Encourage reservations or advise people to call in advance to confirm seating/serving capacity <ul style="list-style-type: none"> ● Consider a phone reservation system that allows people to queue or wait in cars and enter only when a phone call, text, or restaurant-provided “buzzer” device, indicates that a table is ready ○ Post clear signs (available at healthoregon.org/coronavirus) listing COVID-19 symptoms, asking employees and customers with symptoms to stay home, and listing who to contact if they need assistance

Local Exceptions	<ul style="list-style-type: none"> A state map showing the status of each county can be found here
State	Pennsylvania
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at Home Order for “Red” Counties, in effect through 6/4/20 Order for limited opening of businesses, lifting stay at home requirements; in effect 5/8/20 and until rescinded (Yellow Phase) Process to Reopen Pennsylvania Pennsylvania Restaurant Industry Guidance
Dine-In	<ul style="list-style-type: none"> Red phase: restaurants permitted to provide take-out and delivery sales only and may not allow the service or consumption of food or beverages on the premises Yellow phase: restaurants permitted to provide take-out and delivery sales, as well as dine-in service in outdoor seating areas, with restrictions, effective 6/5/20 <ul style="list-style-type: none"> Indoor areas, including bar areas, of restaurants and retail food service businesses must be closed to customers except for through-traffic <ul style="list-style-type: none"> Non-bar seating in outdoor areas (i.e., tables or counter seats that do not line up to a bar or food service area) may be used for customer seating Customers being served must be seated at a table Green phase: restaurants permitted to provide take-out and delivery sales, as well as dine-in service in both indoor and outdoor seating areas, with restrictions (no date set yet) <ul style="list-style-type: none"> Bar seating may be utilized provided that customers are seated and comply with physical distancing guideline of at least 6 feet or physical barriers between customers <ul style="list-style-type: none"> Standing in a bar area will not be permitted A maximum of four customers that have a common relationship may sit together at the bar, while adhering to the physical distancing guidelines or barriers between other customers
Employee PPE	<ul style="list-style-type: none"> Provide non-medical masks for employees to wear at all times and make it mandatory to wear masks while at the restaurant or retail food service business An employee does not need to wear a mask if it impedes their vision, if they have a medical condition, or if it would create an unsafe condition in which to operate equipment or execute a task Employers may approve masks obtained or made by employees according to Department of Health policies When protective equipment such as face coverings are used, launder daily and wash hands after touching/adjusting face covering while working
Employee Health Checks	<ul style="list-style-type: none"> Prior to each shift, ask that the employees self-measure their temperature and assess symptoms
Customer Health Checks	<ul style="list-style-type: none"> Require all customers to wear masks while entering, exiting, or otherwise traveling throughout the restaurant or retail food service business <ul style="list-style-type: none"> Face coverings may be removed while seated Individuals who cannot wear a mask due to a medical condition (including children under the age of two years per CDC guidance) are not required to wear masks and are not required to provide documentation of such medical condition

<p>Sanitation</p>	<ul style="list-style-type: none"> • Use single-use disposable menus (e.g., paper) and discard after each customer, or utilize a written posting such as a chalkboard or whiteboard to relay menu information • Train all employees on the importance and expectation of increased frequency of handwashing, the use of hand sanitizer with at least 60% alcohol, and provide clear instructions to avoid touching hands to face • Assign employee(s) to monitor and clean high touch areas frequently while in operation including entrance doors, bathroom surfaces, host stands etc., and continue to regularly clean all other areas of the restaurant or retail food service businesses • Clean and disinfect any shared items with which customers will come in contact such as tabletops, digital menus, check presenters, and digital payment devices after each customer use • Implement procedures to increase cleaning and sanitizing frequency in the back of house <ul style="list-style-type: none"> ○ Avoid all food contact surfaces when using disinfectants • Ensure employees do not share equipment to the extent possible (e.g., cooking equipment, trays, etc.). • Verify that dishwashing machines are operating at the required wash, rinse and sanitize temperatures and with appropriate detergents and sanitizers • Follow all requirements of the Department of Agriculture’s Food Code regulations, even when altering from normal types of food delivery • Schedule closure periods throughout the day to allow for cleaning and disinfecting, including bathrooms (i.e., after lunch service) • Servers should avoid touching items on tables while customers are seated to the extent possible <ul style="list-style-type: none"> ○ Dedicated staff should remove all items from the table when customers leave • All businesses and employees in the restaurant and retail food service industry authorized to conduct in-person activities in Yellow phase counties pursuant to this guidance are prohibited from doing the following: <ul style="list-style-type: none"> ○ Using self-service food or drink options, such as buffets, salad bars, and condiments ○ Condiments must be removed from tables and dispensed by employees upon the request of a customer ○ Using reusable menus, other than digital menus sanitized after each use ○ Refilling food and beverage containers or implements brought in by customers
<p>Distancing and Occupancy Restrictions</p>	<ul style="list-style-type: none"> • Provide at least six feet between parties at tables, (i.e., the six feet cannot include the space taken up by the seated guest) <ul style="list-style-type: none"> ○ If tables or other seating are not movable, seat parties at least six feet apart • Allow no more than 10 people at a table, unless they are a family from the same household • Spacing must also allow for physical distancing from areas outside of the facility’s control (i.e. such that pedestrians on a sidewalk can pass with at least six feet of distance to customer) • Ensure maximum occupancy limits for indoor and outdoor areas are posted and strictly enforced <ul style="list-style-type: none"> ○ Maximum occupancy is calculated using the following two methods; the more restrictive number must be used: <ul style="list-style-type: none"> ▪ Method 1: Limit to 50% of stated fire capacity or 12 people per 1,000 square feet if there is not a fire code number available <ul style="list-style-type: none"> • When no fire code number is available for outdoor dining, the 12 people per 1,000 square feet number should be applied.

	<ul style="list-style-type: none"> ▪ Method 2. Arrange the restaurant or retail food service business so that customers sitting at a table are not within six feet of any customers sitting at another table in any direction and calculate the maximum number of customers that can be accommodated. • Don't use shared tables among multiple parties unless the seats can be arranged to maintain six feet of distance between parties • Provide physical guides, such as tape on floors or sidewalks and signage on walls to ensure that customers remain at least six feet apart in lines or waiting for seating or in line for the restroom <ul style="list-style-type: none"> ○ Encourage customers ordering take-out to wait in their vehicles after ordering • Where possible, stagger work stations to avoid employees standing adjacent or next to each other <ul style="list-style-type: none"> ○ Where six feet of separation is not possible, consider spacing options that include other mitigation efforts with increased frequency of cleaning and sanitizing surfaces • Establish a limit for the number of employees in shared spaces, including break rooms, and offices to maintain at least a six-foot distance • Use separate doors to enter and exit the establishment when possible • Close or remove amenities and congregate areas non-essential to the preparation and service of food or beverages such as dance floors, child play areas, interactive games, and video arcades
Changes to Payment Systems	<ul style="list-style-type: none"> • Consider methods to make point of sale terminals safer, including use of no contact applications, placement of a glass or clear plastic barrier between the employee and the customer, and providing a hand sanitizer station for customer and employee use after handling credit/debit cards, PIN terminals, or exchange of cash.
Other Operational Guidelines	<ul style="list-style-type: none"> • Use technology solutions where possible to reduce person-to-person interaction, including mobile ordering; text or phone app technology to alert customers when their table is ready to avoid use of “buzzers;” and contactless payment options • Utilize reservations for dining on premises to maintain records of all appointments, including contact information for all customers • Use staff-facilitated seating where appropriate. If seating is not staff facilitated and tables cannot be moved to meet the physical distancing requirements outlined above, tables that should not be used must be clearly marked as out of service • Establish a written, worksite-specific COVID-19 prevention plan at every location, perform a comprehensive risk assessment of all work areas, and designate a person to implement the plan • Follow all applicable provisions of the Guidance for Businesses Permitted to Operate During the COVID-19 Disaster Emergency to Ensure the Safety and Health of Employees and the Public, available here, including provisions requiring the establishment of protocols for execution upon discovery that the business has been exposed to a person who is a probable or confirmed case of COVID-19
Local Exceptions	<ul style="list-style-type: none"> • A map showing the respective stages of PA counties can be found here
Territory	Puerto Rico
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 5/25/20 • Executive Order 2020-038 <ul style="list-style-type: none"> ○ Assuming there is no rebound in COVID-19 cases, the government will assess if industries such as retail, restaurants, barbers and beauty salons will be allowed to reopen in the weeks of May 18 and 25, 2020

Dine-In	<ul style="list-style-type: none"> Restaurants can open by reservation and may not exceed 25% maximum capacity, but can extend delivery services until midnight, effective 5/26/20
Employee PPE	<ul style="list-style-type: none"> N/A
Employee Health Checks	<ul style="list-style-type: none"> N/A
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> N/A
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> N/A
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> N/A
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Rhode Island
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/8/20 Reopening RI Phase 1 Guidelines for Restaurants, effective 5/18/20 <ul style="list-style-type: none"> Phase 2, effective 6/1/20, indoor dining at 50% capacity Outdoor Dining Guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions, effective 5/18/20
Employee PPE	<ul style="list-style-type: none"> In furtherance of the requirement that all employees, customers, and members of the general public wear face coverings/masks when social distance cannot be easily, continuously, and measurably maintained, customers are required to wear face masks when entering or exiting the restaurant, when in a common area (e.g. hallway or restroom), or when otherwise traveling within or through the restaurant
Employee Health Checks	<ul style="list-style-type: none"> RIDOH requires that establishments screen employees, customers, and visitors entering an establishment People whose responses to screening questions indicate they are sick, or who show visible signs of illness, must be denied entrance and instructed to isolate Employers may supplement screening questions with temperature checks Please review the phase I general business guidance document for more details on screening
Customer Health Checks	<ul style="list-style-type: none"> RIDOH requires that establishments screen employees, customers, and visitors entering an establishment People whose responses to screening questions indicate they are sick, or who show visible signs of illness, must be denied entrance and instructed to isolate Employers may supplement screening questions with temperature checks

	<ul style="list-style-type: none"> ○ Please review the phase I general business guidance document for more details on screening ○ Screening of customers and visitors may consist of self-screening as guided by posted signage ○ In addition to screening for COVID-19 symptoms and risk factors as outlined in the general guidance, restaurants should inform customers upon securing a reservation of screening requirements and notify customers that they should not dine at the restaurant if any member of their party does not meet screening standards ○ This notification can be done by phone, text, email, or verbally
Sanitation	<ul style="list-style-type: none"> ● Prior to reopening, an establishment should conduct a thorough cleaning of the facility, including all dining, kitchen, bathroom, and commonly-touched areas ● Outdoor dining tables fall into the category of frequently touched surfaces, and restaurants must clean each table, chair, and other commonly touched surfaces related to that table in accordance with CDC guidelines, and between parties ● Establishments must make hand washing facilities (with running soap and water) or hand sanitizer available to all employees and customers <ul style="list-style-type: none"> ○ Hand sanitizer should be made available at the establishment’s entrances and exits, as well as in dining areas, when practicable ● Establishments must clean bathrooms, pick-up locations, payment stations, and other commonly touched or customer-facing areas in accordance with the CDC guidelines documented in the general business guidelines ● Establishments should remind employees of pre-existing food safety regulations, healthy handwashing practices, and the importance of regular cleaning ● Condiments and similar products (e.g. salt, pepper, and salad dressing) can only be provided via single-servings (e.g. individual packages or cups) unless provided upon request and sanitized between each use ● Establishments must use one of the following: <ul style="list-style-type: none"> ○ (1) paper menus that are immediately disposed after use ○ (2) digital, electronic, whiteboard, or chalkboard menus ○ (3) reusable menus that are sanitized after each use ● Utensils and dishware used for table service must either: <ul style="list-style-type: none"> ○ (1) be disposable and discarded between, or ○ (2) be removed, sanitized, and replaced between parties ● Utensils should be rolled or packaged ● Self-service drink refills are not allowed. Any drink refill must use clean dishware (sanitized between use) or new ● Establishments providing bathroom access must clean commonly touched surfaces in restrooms (e.g. toilet seats, doorknobs, stall handles, sinks, paper towel dispensers, soap dispensers) frequently and in accordance with CDC guidelines
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● Capacity is limited to no more than 20 seated tables at any given time, provided that in no instance shall an establishment’s seating capacity exceed its normal (previous) seating capacity ● Individual parties may not exceed 5 people, consistent with existing RIDOH gathering size limits ● Tables must: <ul style="list-style-type: none"> ○ Be separated by at least 8 feet ○ Be at least 6 feet away from areas with regular customer foot traffic (e.g. routes to bathrooms, entrances, and exits)

	<ul style="list-style-type: none"> ▪ Tables may be closer together provided that physical, nonporous barriers (i.e. plexi-glass, plastic) of an appropriate height (tall enough to fully separate seated customers) are installed between tables, in accordance with standards established by RIDOH • Establishments should demarcate social distancing spaces in waiting areas and customer flows with tape or paint on the floor as well as signage • In order to facilitate social distancing among staff, establishments should consider: <ul style="list-style-type: none"> ○ (1) staggering employee shifts and break times ○ (2) designating separate work zones for servers ○ (3) spacing work stations and personnel positioning by 6 ft, when practicable ○ (4) eliminating or minimizing the use of shared equipment • Establishments should consider designating separate entrances and exits for customers, where practicable, to promote one-way customer traffic • Establishments that provide outdoor dining may offer bathroom access to customers with reservations provided that: <ul style="list-style-type: none"> ○ Establishments make adjustments to promote social distancing within bathrooms (alternating stalls, sinks, etc.), or take other steps as is practicable (including the posting of signage) • Upon arriving at the premises for a reservation, the establishment must ensure that parties are directed to their table in a manner that respects social distancing guidelines • If access to an outdoor seating area (e.g. a deck or patio) requires walking through the interior of an establishment, this is permitted, provided that the establishment adequately maintains social distancing standards and minimizes the amount of time spent indoors • Outdoor table service is allowed, provided that servers, bussers, and other customer-facing staff minimize time spent within 6 feet of customers
<p>Changes to Payment Systems</p>	<ul style="list-style-type: none"> • Establishments should use contactless and/or cashless payment methods where feasible • Establishments should encourage staff handling customer transactions to wash their hands with increased frequency • To the extent customer contact is required in processing transactions (e.g. entering a pin number, signing a receipt), the establishment should take special measures to ensure contacted areas (e.g. payment devices, pens, cardholders) are sanitized frequently (e.g. after each use)
<p>Other Operational Guidelines</p>	<ul style="list-style-type: none"> • In addition to applicable guidance for on-premise dining, restaurants providing pick-up, drive-through, and delivery should take the following steps to assist customers with social distancing: <ul style="list-style-type: none"> ○ Encourage customers to place remote orders online or by phone ○ Offer curbside pick-up (i.e. not allowing customers indoors) where practicable ○ Demarcate 6-foot spacing in any lines (e.g. by using tape and/or with signage, rope/belt stanchions, or other methods) ○ Demarcate a 6-foot distance between each pick-up or payment location (e.g. counter, table, register) ○ Demarcate a 6-foot distance between the waiting line for customers and any pick-up or payment locations ○ Close any waiting areas and demarcate 6-foot spacing for pick-up lines ○ Establishments may use the non-critical retail guidance (1 customer per 300 sf of floor area) as a rule of thumb for determining how many customers should be allowed in a space at a time for takeout operations

	<ul style="list-style-type: none"> ○ Install physical, non-porous barriers (i.e. plexi-glass, plastic) in accordance with standards established by RIDOH at key points of customer interaction (e.g. pick-up areas, payment stations) ● Establishments must designate an employee to implement and monitor for compliance with social distancing measures, sanitization, and other standards included in this guidance <ul style="list-style-type: none"> ○ This employee may be the Food Safety Manager; however, establishments may designate an alternative employee ● Establishments should institute employee training programs on these standards ● Establishments should post signage, visible to customers, that communicates expected social distancing, mask wearing, and customer screening policies ● Dining must be restricted to outdoor dining areas only (indoor dining is not allowed at this time) <ul style="list-style-type: none"> ○ All indoor dining areas and seating (such as within waiting areas) must remain closed to customers ● Bar seating and service to standing customers is prohibited. Additionally, establishments should prevent customer access to potential gathering spaces on the premises (e.g. dance floors, courtyards). Customer seating anywhere other than at tables is prohibited ● Service for outdoor dining requires that reservations be made in advance electronically or by phone (no walk-ins) ● All self-service food stations where meals need to be assembled by the customer (e.g. salad bars and buffets) are prohibited ● Valet services are prohibited ● Establishments should increase ventilation rates and outdoor air circulation in kitchens and other functional indoor areas (e.g. kitchens, food prep areas), when safe and practicable ● Establishments shall maintain an employee work log and retain the names and contact information of individuals placing reservations for a period of at least 30 days and make this information available to RIDOH upon request for the purposes of contact tracing
Local Exceptions	<ul style="list-style-type: none"> ● N/A
State	South Carolina
Official Orders and Guidance	<ul style="list-style-type: none"> ● Stay at home order expiration date: 4/27/20 ● South Carolina Reopening Guidance for Businesses ● State Order Authorizing Limited Indoor Dining Services ● South Carolina Opening Restaurants Phase Two Recommendations ● South Carolina Restaurant and Lodging Association Temporary Outdoor Seating Guidelines ● South Carolina Restaurant and Lodging Association Suggested Guidelines for Reopening
Dine-In	<ul style="list-style-type: none"> ● Dine-in permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> ● Avoid sharing indoor space unless it is essential <ul style="list-style-type: none"> ○ In that scenario, employees should be encouraged to wear masks or cloth face coverings ● Staff should wear disposable gloves when cleaning and disinfecting surfaces <ul style="list-style-type: none"> ○ Gloves should be discarded after cleaning and disinfecting is completed. Ensure that staff properly wash their hands immediately after gloves are removed

Employee Health Checks	<ul style="list-style-type: none"> • Each employee will pass a health check or health survey prior to each shift • Heightened hygienic practices including peer observation and supervisor oversight to ensure staff are washing hands frequently and correctly, gloves may be used and must be changed properly, and that staff avoid touching their eyes, nose or mouth • Each staff member will have his/her temperature taken before their shift and there will be ongoing interaction with staff on their health status and the health of anyone with whom they may be in close contact (family members, roommates, etc.) • Immediately exclude any staff members indicating symptoms or that have been diagnosed with COVID-19 or have been in contact with someone diagnosed COVID-19
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Provide hand sanitizers at all entry doors, touchless is preferred if availability permits <ul style="list-style-type: none"> ○ At your main entrance, provide a cleaning station with alcohol-based hand sanitizer, tissues, and a trash can for visitors • Table condiments, such as salt, pepper, ketchup, etc. should be removed from the table and provided upon request. Consider using portion control products when appropriate • Use sanitizing solutions to clean tables, chairs, and check presenters after each seating • Clean and sanitize salt and pepper fixtures or use single use condiments • Use paper menus if possible or sanitize menus after each use • Sanitize all doorknobs and other frequently touched surfaces as much as possible between newly arriving parties with approved sanitizing solution • Cleaning supplies should be single use (paper towels, disposable mop heads) or laundered between uses (dish towels, mop heads) • During routine business hours, frequently and thoroughly clean and disinfect all frequently touched objects within the dining and customer areas (doorknobs, cabinet handles, handrails, light switches, kitchen counters, dining room tables) • Deep clean and disinfect the entire facility during non-operational hours at least five times per week • Only use kiosks or touch screens if they can be sanitized between uses, encourage touchless payment operations like credit cards with no signature required • Do not place utensils on table until patron is seated and, if possible, use disposable single-use utensils
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Space tables both indoor and outdoor at least six to eight feet apart depending on chair placement to keep diners at least 6' apart from other tables <ul style="list-style-type: none"> ○ If not possible, seat tables in rotation, or block seats ○ Reduce seating in dining rooms to the appropriate level based on square footage and layout of the dining room • Occupancy may not exceed 50% during Phase Two • No more than eight customers at a table during Phase One of the reopening of our restaurants. • Manual or digital reservation system would be helpful to be more efficient with table seating <ul style="list-style-type: none"> ○ Have diners wait for tables in cars or outdoors using social distancing regulations rather than congregating in your dining room ○ Text them when their table is available • If there is any waiting outside the restaurant or at the counter, tape or markings should be used to monitor six feet physical distance

	<ul style="list-style-type: none"> • Existing approved outdoor seating areas, to include open air patio, balcony, rooftop, parking lots and sidewalks, must maintain operating features per approved Fire Marshal occupancy <ul style="list-style-type: none"> ○ The following modifications are required: <ul style="list-style-type: none"> ▪ Space tables a minimum of 8 feet from each other (measured from all edges of the table) ▪ Limit table groups to 8 individuals ▪ Eliminate gatherings in the building when entering or exiting outdoor seating area ▪ Maintain strict social/physical distancing guidelines • Open Areas and temporary tents utilized by existing, permitted restaurants, must have all sides of the tent open <ul style="list-style-type: none"> ○ The following conditions are required: <ul style="list-style-type: none"> ▪ Space tables a minimum of 8 feet from each other (measured from all edges of the table) ▪ Limit table groups to 8 individuals ▪ State approved fire extinguisher within 75 feet of tent area ▪ Minimum 7-foot 6-inch head room (ceiling height) • In self-service seating restaurants, signage should be placed on tables/booths which are not to be occupied so that proper social distancing can be maintained • We recommend to remove bar stools or maintain a 6' distance between each party to allow people to order drinks at the bar and sit using appropriate social distancing • Do not allow groups of people to order drinks and stand around to consume • Customers should be seated to ensure proper distancing and the safety of all guests • Set up guidelines for server stations so they are not congregating together <ul style="list-style-type: none"> ○ Depending on the size of the restaurant, consider having a station for each server
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Buffets and self-service stations: Have staff dispense food from buffets (cafeteria-style) or discontinue these services to prevent customer reuse of service utensils and potential physical contamination
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	South Dakota
Official Orders and Guidance	<ul style="list-style-type: none"> • Requires enclosed retail businesses that promote public gatherings to "consider" (1) suspending or modifying business practices as recommended by CDC guidance that involve 10 or more people to be in an enclosed space where physical separation of at least six feet is not possible and (2) continue offering or consider offering business models that do not involve public gatherings, including takeout, delivery, drive-through, curbside service, off-site services, social distancing models, or other innovative business practices that do not involve public gatherings in an enclosed space • Minnehaha and Lincoln Counties: stay at home order for people over age 65 and medically vulnerable individuals. Expires 5/11. • Back to Normal Plan
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery

Employee PPE	<ul style="list-style-type: none"> • N/A
Employee Health Checks	<ul style="list-style-type: none"> • Where appropriate, screen employees for symptoms prior to entering the workplace • Encourage employees to stay home when sick
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Encourage good hygiene and sanitation practices, especially in high-traffic areas
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Resume operations in a manner that allows for reasonable physical distancing, good hygiene, and appropriate sanitation • Consider restricting occupancy and continue innovating in this uncertain environment
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • N/A
Local Exceptions	<ul style="list-style-type: none"> • Local municipalities have enacted stricter reopening guidelines
State	Tennessee
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 4/30/20 • Restaurant reopening guidance
Dine-In	<ul style="list-style-type: none"> • Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Have dedicated face coverings and dedicated gloves (i.e., only used by one person) worn by all employees, at all times <ul style="list-style-type: none"> ○ Should not be N-95 or medical variety – these should be saved for use by healthcare workers
Employee Health Checks	<ul style="list-style-type: none"> • Screen all employees reporting to work for COVID-19 symptoms with the following questions: <ul style="list-style-type: none"> ○ Have you been in close contact with a confirmed case of COVID-19? ○ Are you experiencing a cough, shortness of breath, or sore throat? ○ Have you had a fever in the last 48 hours? ○ Have you had new loss of taste or smell? ○ Have you had vomiting or diarrhea in the last 24 hours? • Temperature screening employees: <ul style="list-style-type: none"> ○ Best practice: employers to take temperatures on site with a no-touch thermometer each day upon arrival at work. ○ Minimum: Temperatures can be taken before arriving. Normal temperature should not exceed 100.4 degrees Fahrenheit. • Direct any employee who exhibits COVID-19 symptoms (i.e., answers yes to any of the screening questions or who is running a fever) to leave the premises immediately and seek medical care and/or COVID-19 testing, per CDC guidelines. • Require all employees to report any symptoms of illness to supervisor and require notification of COVID-19 positive case in employee's household • Provide ServSafe COVID-19 training for all food handlers as soon as possible • Employers should maintain the confidentiality of employee health information.

Customer Health Checks	<ul style="list-style-type: none"> • Screen customers for illness upon their entry into the restaurant: <ul style="list-style-type: none"> ○ Best practice: Temperature checks for every customer. Customers with temperatures above 100.4 degrees Fahrenheit should not be permitted on premise ○ Minimum: Question customers regarding COVID-19 symptoms <ul style="list-style-type: none"> ▪ Have you been in close contact with a confirmed case of COVID-19? ▪ Are you experiencing a cough, shortness of breath, or sore throat? ▪ Have you had a fever in the last 48 hours?
Sanitation	<ul style="list-style-type: none"> • Implement workplace cleaning and disinfection practices, according to CDC guidelines, with regular sanitization of high-touch surfaces at least every two hours • Place hand sanitizer stations in restaurant lobby and bathrooms, as well as at cashier stations • Sanitize all front-of-house contact surfaces including door handles, screens, phones, pens, keyboards and other areas of hand contact every two hours, at a minimum • Use menus that are disposable or sanitized between each use • Use rolled silverware/napkins stored in sealed bins (gloves should be used by staff while rolling silverware in designated sanitary areas) • Sanitize all tabletop items, including condiments, after each table turns (or use disposables) • Sanitize chairs, especially where contact occurs, after each table turns • Do not offer self-serve buffets, condiments on a counter for use by multiple tables, or beverage station re-use
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Limit the number of customers in the restaurant to 50% of seating capacity • Tables should be spaced at least 6 feet apart • Limit tables to no more than 6 guests per table • Mark any indoor or outdoor waiting area so that social distancing standards are met (options can include a text system to alert guests of available seating, an intercom system, or only one member of a party being allowed to wait in the waiting area) • Mitigate exposure in the workplace by implementing social distancing guidelines and modify scheduling
Changes to Payment Systems	<ul style="list-style-type: none"> • N/A
Other Operational Guidelines	<ul style="list-style-type: none"> • Bar areas should remain closed • Live music should not be permitted • Allow employees to work from home as much as possible • Update the Employee Illness Policy to include the symptoms of “COVID-19” or create a COVID-19 specific policy. All staff should sign the policy, and the policy should be posted for confirmation • Limit self-service options (customer samples, communal packaging, food/beverages, etc.) • Post extensive signage on health policies, including the following documents in the workplace to help educate building occupants on COVID-19 best practices: <ul style="list-style-type: none"> ○ CDC guidance to stop the spread of germs ○ CDC guidance on COVID-19 symptoms

Local Exceptions	<ul style="list-style-type: none"> Davidson, Hamilton, Knox, Madison, Shelby, & Sullivan counties are permitted to develop their own reopening rules per the state order
State	Texas
Official Orders and Guidance	<ul style="list-style-type: none"> Order prohibiting gatherings of 10 or more people; requires "minimizing" of social gatherings and in-person contact with people who are not in the same household; expiration date: 4/30/20 Texas Reopening Plan (Phase 1 effective 5/1/20) <ul style="list-style-type: none"> Phase 2 Order Restaurant Health Protocols Checklist Restaurant Customer Health Protocols Checklist
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> Consistent with the actions taken by many employers across the state, consider having all employees wear cloth face coverings (over the nose and mouth). If available, employees should consider wearing non-medical grade face masks
Employee Health Checks	<ul style="list-style-type: none"> Screen employees before coming into the business: <ul style="list-style-type: none"> Send home any employee who has any of the following new or worsening signs or symptoms of possible COVID-19: <ul style="list-style-type: none"> Cough Shortness of breath or difficulty breathing Chills Repeated shaking with chills Muscle pain Headache Sore throat Loss of taste or smell Diarrhea Feeling feverish or a measured temperature greater than or equal to 100.0 degrees Fahrenheit Known close contact with a person who is lab confirmed to have COVID-19 Do not allow employees with the new or worsening signs or symptoms listed above to return to work until: <ul style="list-style-type: none"> In the case of an employee who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met: at least 3 days (72 hours) have passed since recovery (resolution of fever without the use of fever-reducing medications); and the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and at least 7 days have passed since symptoms first appeared; or – In the case of an employee who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above; or – If the employee has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.

	<ul style="list-style-type: none"> Do not allow an employee with known close contact to a person who is lab-confirmed to have COVID-19 to return to work until the end of the 14 day self-quarantine period from the last date of exposure (with an exception granted for healthcare workers and critical infrastructure workers)
Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Train all employees on appropriate cleaning and disinfection, hand hygiene, and respiratory etiquette Have employees wash or sanitize their hands upon entering the business Regularly and frequently clean and disinfect any regularly touched surfaces, such as doorknobs, tables, and chairs <ul style="list-style-type: none"> Clean and disinfect the area used for dining (table, etc.) after each group of customers depart Regularly and frequently clean restrooms, and document the cleanings Disinfect any items that come into contact with customers Make hand sanitizer, disinfecting wipes, soap and water, or similar disinfectant readily available to employees and customers <ul style="list-style-type: none"> Make a hand sanitizing station available upon entry to the restaurant
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Restaurant occupancy to be limited to 50% capacity Have employees maintain at least 6 feet separation from other individuals <ul style="list-style-type: none"> If such distancing is not feasible, other measures such as face covering, hand hygiene, cough etiquette, cleanliness, and sanitation should be rigorously practiced Parties maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant
Changes to Payment Systems	<ul style="list-style-type: none"> Contactless payment is encouraged. Where not available, contact should be minimized
Other Operational Guidelines	<ul style="list-style-type: none"> Consider having an employee manage and control access to the restaurant, including opening doors to prevent patrons from touching door handles Place readily visible signage at the business to remind everyone of best hygiene practices
Local Exceptions	<ul style="list-style-type: none">
State	Utah
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home directive expiration date: 5/1/20 Utah Leads Together 2.0 Phased Health Guidelines (Orange-Moderate Risk)
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions effective 5/1/20 Takeout, curbside pickup, or delivery options encouraged
Employee PPE	<ul style="list-style-type: none"> Staff must wear face coverings at all times Employers provide personal protection equipment such as face coverings, hair nets, gloves, overalls
Employee Health Checks	<ul style="list-style-type: none"> Manager checks each employee for symptoms before every shift with temperatures taken and asks if any member of the employee's household has tested positive for COVID-19 in the past 14 days <ul style="list-style-type: none"> Log must be kept and available for inspection by the local health officer

Customer Health Checks	<ul style="list-style-type: none"> N/A
Sanitation	<ul style="list-style-type: none"> Staff must perform hand hygiene between interactions with each table Cups, lids, napkins and straws must be handed directly to customers by staff Do not place utensils on table until patron is seated Staff avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.) <ul style="list-style-type: none"> The table will be cleared by a dedicated staff member once all guests have left Dedicated staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc.; consider use of disposable items if necessary Hand sanitizer must be available immediately adjacent to bathrooms Close restaurant for cleaning and disinfecting in the morning, afternoon, and evening. Cleaning and disinfecting includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces Buffet and self-serve restaurants will provide utensils, cups, plates and other service items only from the counter where food is ordered <ul style="list-style-type: none"> None of these items will be accessible to the public Buffet style restaurants will provide servers who will serve the meals from buffet to limit exposure Patrons will not be allowed within 6 feet of the food serving area To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food Staff must use gloves when handling ready-to-eat foods (including ice) <ul style="list-style-type: none"> Gloves are not required when handling foods that have yet to be cooked Hosts preferably open doors for customers and guide them to their seats to prevent traffic or congregating
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Limit tables to groups of 6, preferably members of the same household Must maintain 6 feet between parties at all times. Either move tables or mark off tables not to be used In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor Maintain signage to remind individuals from separate parties to stand at least 6 feet apart; waiting area has floor markers to indicate proper spacing Stagger workstations so employees are not facing one another and are 6 feet apart
Changes to Payment Systems	<ul style="list-style-type: none"> Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use Staff must sanitize hands between handling payment options and food/containers
Other Operational Guidelines	<ul style="list-style-type: none"> Playgrounds in restaurants remain closed
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Vermont
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/15/20 Work Safe Guidance (4/24/20)

	<ul style="list-style-type: none"> • Protecting the Safety and Health of Workers – Vermont Department of Labor
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Employees must wear face coverings over their nose and mouth when in the presence of others
Employee Health Checks	<ul style="list-style-type: none"> • To the extent feasible, prior to the commencement of each work shift, pre-screening or survey shall be required to verify each employee has no symptoms of respiratory illness (fever, cough, and/or shortness of breath), including temperature checks
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Employees must have “easy and frequent access” to soap and water or hand sanitizer during duration of work • handwashing or hand sanitization should be required before entering, and leaving, job sites
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Employees must observe strict social distancing of 6 feet while on the job
Changes to Payment Systems	<ul style="list-style-type: none"> • None specified
Other Operational Guidelines	<ul style="list-style-type: none"> • Signs must be posted at all entrances clearly indicating that no one may enter if they have symptoms of respiratory illness
Local Exceptions	<ul style="list-style-type: none"> • N/A
State	Virginia
Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order expiration date: 6/10/20 • Forward Virginia Blueprint • Virginia Phase One Reopening Guidance • Executive Order 63 requires all individuals age 10 and over to wear a face covering when inside public buildings, including restaurants
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery, unless they have a permit for outdoor seating • Outdoor seating service to resume on 5/15/20
Employee PPE	<ul style="list-style-type: none"> • Employees working in customer dining and service areas are required to wear face coverings over their nose and mouth, such as using CDC Use of Cloth Face Coverings guidance
Employee Health Checks	<ul style="list-style-type: none"> • Prior to each shift, employers should ask that the employee self-measure their temperature and assess symptoms <ul style="list-style-type: none"> ○ Please see VDH Interim Guidance for Implementing Safety Practices for Critical Infrastructure Workers During Widespread Community Transmission
Customer Health Checks	<ul style="list-style-type: none"> • Require customers age 10 and over to wear face coverings while entering, exiting, or otherwise traveling throughout the restaurant <ul style="list-style-type: none"> ○ Face coverings do not have to be worn while eating or drinking
Sanitation	<ul style="list-style-type: none"> • Use single-use disposable menus (e.g., paper) and discard after each customer • Reusable menus are not permitted in Phase 1

	<ul style="list-style-type: none"> • Refilling food and beverage containers or implements brought in by customers is not allowed in Phase 1 • No self-service of food (except beverages), including condiments <ul style="list-style-type: none"> ○ Condiments must be removed from tables and dispensed by employees upon the request of a customer • Buffets must be staffed by servers. For self-service beverage areas, use beverage equipment designed to dispense by a contamination-free method • Perform thorough cleaning and disinfection of frequently contacted surfaces including digital ordering devices, check presenters, self-service areas, tabletops, bathroom surfaces, and other common touch areas every 60 minutes during operation. • Tabletops and credit card/bill folders must be disinfected between patrons • Table resets must be done by an employee who has washed their hands with soap and water for at least 20 seconds just prior to reset activities
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • Occupancy must be limited to no more than 50% of the lowest occupancy load on the certificate of occupancy, if applicable, while maintaining a minimum of six feet of physical distancing between all individuals as much as possible • Provide a minimum of six feet between parties at tables, (i.e., the six feet cannot include the space taken up by the seated guest) <ul style="list-style-type: none"> ○ If tables are not movable, seat parties at least six feet apart. Spacing must also allow for physical distancing from areas outside of the facility’s control (i.e. provide physical distancing from persons on public sidewalks) • Do not seat parties of more than 10 patrons <ul style="list-style-type: none"> ○ All parties, whether seated together or across multiple tables, must be limited to 10 patrons or less • Do not seat multiple parties at any one table unless marked with six foot divisions (such as with tape) • Only 10 patrons may wait for takeout in the lobby area at one time • Establish policies and practices for physical distancing between co-workers and between members of the public • Provide clear communication and signage for physical distancing in areas where individuals may congregate, especially at entrances, in seating areas, and in check-out lines • Limit the occupancy of physical spaces to ensure that adequate physical distancing may be maintained • Temporarily move or stagger workstations to ensure six feet of separation between co-workers and between members of the public • Only if you have a permit for outside seating can you have limited outdoor dining at 50% capacity, table spacing and employees wear masks
Changes to Payment Systems	<ul style="list-style-type: none"> • ☑ Encourage cashless transactions where possible
Other Operational Guidelines	<ul style="list-style-type: none"> • Bar seats and congregating areas of restaurants must be closed to patrons except for through-traffic <ul style="list-style-type: none"> ○ Non-bar seating in the outdoor bar area (i.e., tables or counter seats that do not line up to a bar or food service area) may be used for customer seating as long as a minimum of six feet is provided between parties at tables • Keep game areas, dance floors, and playgrounds closed. If live musicians are performing at an establishment, they must remain at least six feet from patrons and staff • Post signage at the entrance that states that no one with a fever or symptoms of COVID-19, or known exposure to a COVID-19 case in the prior 14 days, is permitted in the establishment

	<ul style="list-style-type: none"> Post signage to provide public health reminders regarding physical distancing, gatherings, options for high risk individuals, and staying home if sick (See samples at the bottom of this document)
Local Exceptions	<ul style="list-style-type: none"> Executive Order in place allowing a number of counties and cities in Northern Virginia to continue restricting restaurants to take-out and delivery through 5/28
State	Washington
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order expiration date: 5/31/20 Safe Start Washington <ul style="list-style-type: none"> Restaurants can re-open for dine-in services at 50% capacity starting in Phase 2 (Date TBD) Phase 2 Restaurant / Tavern Reopening COVID-19 Requirements, detailed below
Dine-In	<ul style="list-style-type: none"> Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> Provide personal protective equipment (PPE) such as gloves, goggles, face shields and face masks as appropriate or required to employees for the activity being performed <ul style="list-style-type: none"> Cloth facial coverings must be worn by every employee not working alone on the jobsite unless their exposure dictates a higher level of protection under Department of Labor & Industries safety and health rules and guidance Refer to Coronavirus Facial Covering and Mask Requirements for additional details A cloth facial covering is described in the Department of Health guidance
Employee Health Checks	<ul style="list-style-type: none"> Screen employees for signs/symptoms of COVID-19 at start of shift Make sure sick employees stay home or immediately go home if they feel or appear sick Cordon off any areas where an employee with probable or confirmed COVID-19 illness worked, touched surfaces, etc. until the area and equipment is cleaned and sanitized
Customer Health Checks	<ul style="list-style-type: none"> It is strongly suggested customers wear a cloth face covering anytime they are not seated at the table (while being seated or leaving, or while going to the restroom)
Sanitation	<ul style="list-style-type: none"> Hand sanitizer should be available at entry for all staff and patrons (assuming supply availability) Single use menus are required for in-person dining Any condiments typically left on the table (ketchup, soy sauce, etc.) must be single-use or sanitized after each use
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> Guest occupancy must be 50% of maximum building occupancy or lower as determined by the fire code Outdoor seating is permitted but must also be at 50% capacity Outdoor seating does not count toward the building occupancy limit All parties and tables must be 5 guests or less Tables must be placed far enough apart when measured from occupied chair to occupied chair, to ensure dine-in guests seated at a table are a minimum of 6 feet away from guests at adjacent table, or there must be a physical barrier or wall separating booths or tables If the establishment does not offer table service, they must have protocols in place to ensure adequate social distancing at food and drink pick-up stations, and seating within their dining area Restaurants must have implemented a plan to ensure proper physical distancing in lobby/waiting areas/payment counters

	<ul style="list-style-type: none"> Minimize the number of staff serving any given table. It is strongly recommended that one staff person take a table's order, bring all of their beverages/food/utensils, take their payment, etc. Maintain minimum six-foot separation between all employees (and customers) in all interactions at all times When strict physical distancing is not feasible for a specific task, other prevention measures are required, such as use of barriers, minimize staff or customers in narrow or enclosed areas, stagger breaks, and work shift starts
Changes to Payment Systems	<ul style="list-style-type: none"> N/A
Other Operational Guidelines	<ul style="list-style-type: none"> No bar seating is permitted during Phase 2 <ul style="list-style-type: none"> If an establishment has bar seating it must be closed off to prohibit use Buffets and salad bars are not permitted at this time but may be addressed through subsequent interpretive guidance If the establishment offers table service, create a daily log of all customers and maintain that daily log for 30 days, including telephone/email contact information, and time in <ul style="list-style-type: none"> This will facilitate any contact tracing that might need to occur
Local Exceptions	<ul style="list-style-type: none"> N/A
State	West Virginia
Official Orders and Guidance	<ul style="list-style-type: none"> Stay at home order in effect until rescinded Executive Order No. 39-20 Issued on 5/21/20 Reopening plan; outdoor dining to resume (with restrictions) in week 2 of plan Restaurant guidance
Dine-In	<ul style="list-style-type: none"> Permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> Face coverings: Require all employees to wear cloth face coverings at all times. Such coverings shall be cleaned or replaced daily
Employee Health Checks	<ul style="list-style-type: none"> Post signage: Post signage on entrances that no one with a fever or symptoms of COVID-19 is permitted at the facility
Customer Health Checks	<ul style="list-style-type: none"> Post signage: Post signage on entrances that no one with a fever or symptoms of COVID-19 is permitted at the facility
Sanitation	<ul style="list-style-type: none"> Preparation: Thoroughly detail, clean, and sanitize the entire facility and continue to do so regularly, focusing such cleaning and sanitation on high contact areas that would be touched by employees and patrons Sanitizing between each customer: Between diners, clean and sanitize table condiments, digital ordering devices, check presenters, self-service areas, tabletops, chairs and commonly touched areas <ul style="list-style-type: none"> Discard any single-use items left by the last patron Back-of-house cleaning: Implement procedures to increase cleaning and sanitizing frequency of surfaces in the back-of-house <ul style="list-style-type: none"> Avoid all food contact surfaces when using disinfectants Restroom cleaning: Clean and sanitize restrooms regularly, check restrooms based on the frequency of use, and ensure adequate supply of soap and paper towels at all times Hand sanitizers: Provide hand sanitizer for use by patrons, including contactless hand sanitizing stations when available Menus: The use of non-touch or disposable paper menus discarded after each patron use is strongly encouraged

	<ul style="list-style-type: none"> ○ If not feasible, reusable menus should be cleaned and sanitized between use by each patron ● Disposable plates and utensils: The use of disposable containers and utensils is strongly encouraged <ul style="list-style-type: none"> ○ If disposable utensils are not available, silverware must be pre-rolled ● Trash bins: Where restaurants use disposable containers and utensils, restaurants must place designated trash bins outside where patrons can dispose of all trash at the completion of their meal to minimize contact with wait staff. Bins should be placed in areas that do not create lines for patrons practicing proper social distancing ● Beverages: Drinks should be served in cans or bottles. If cans or bottles are not available, disposable cups are strongly encouraged ● Install barriers: Where practicable, physical barriers such as partitions or Plexiglass at cash registers or ordering windows should be used
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> ● Indoor seating occupancy limited to 50% such restaurant’s seating capacity ● Distance: Update plans for outdoor dining areas, redesigning seating arrangements to ensure at least six (6) feet of separation from seating to seating. Clear paths must be designated to allow diners to enter and exit the outdoor dining area without breaking the six feet social-distancing barriers ● Party size: Limit outdoor dining party size at tables to no more than six (6) ● Party type: Enforce social distancing of those not residing together while present on such entity’s leased or owned property ● Waiting areas: Do not allow patrons to congregate in waiting areas. Design a process to ensure patron separation while waiting to be seated outside or pick up their take-away order that can include ground markings, distancing, or waiting in cars ● No entry: Patrons are not permitted to enter or exit restaurants except to access restrooms, pick up a take-out order, or to access outdoor seating areas. <ul style="list-style-type: none"> ○ Mark ingress/egress to and from restrooms to establish paths to restrooms and outdoor dining areas to establish paths that mitigate proximity for patrons and staff ● Limit contact with outdoor dining guests: Limit contact between workers and patrons by reducing the number of visits wait staff makes to each outdoor table
Changes to Payment Systems	<ul style="list-style-type: none"> ● Use contactless payment options where possible to reduce person-to-person contact
Other Operational Guidelines	<ul style="list-style-type: none"> ● Reservations: Where practical, implement a call-ahead seating model ● No buffets: Do not offer self-serve salad bars or buffets in outdoor dining areas ● No self-service: No self-service food, drink, condiment or utensil stations are permitted for outdoor dining ● ABCA Regulations: To facilitate restaurants offering outdoor dining, in addition to their takeaway and delivery services, the West Virginia Alcohol Beverage Control Administration (“ABCA”) is developing a streamlined process with no fees for a restaurant to temporarily expand their floor space to include new or expanded outdoor dining space. Additional guidance on this process will be issued by the ABCA ● Dining only: Limit activity to outdoor dining or pickup of food or beverages to be taken away <ul style="list-style-type: none"> ○ No live music, and all restaurant playgrounds shall remain closed.
Local Exceptions	<ul style="list-style-type: none"> ● N/A
State	Wisconsin

Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home order struck down by WI Supreme Court on 5/13/20 <ul style="list-style-type: none"> ○ Localities still enforcing their own stay at home orders in some jurisdictions • Badger Bounce Back Plan • Wisconsin Restaurant and Food Service Reopening Guidance • Wisconsin Restaurant Association Reopening Guidance
Dine-In	<ul style="list-style-type: none"> • Restaurants limited to takeout and delivery
Employee PPE	<ul style="list-style-type: none"> • Employees should wear a face mask or cloth face covering when near other employees and customers • Instruct your employees how to properly put on and remove a face mask or cloth face covering
Employee Health Checks	<ul style="list-style-type: none"> • Employees who have a fever or other symptoms of COVID-19 will not be allowed to work
Customer Health Checks	<ul style="list-style-type: none"> • N/A
Sanitation	<ul style="list-style-type: none"> • Familiarize yourself with requirements from your local health department and make sure you are adhering to them • In food preparation areas, utilize only appropriate food service chemicals • Sanitize high-contact areas in the front and back of the house (for example, doorknobs, buttons, cooler doors, shopping carts/baskets and check-out counters) every two hours, or after each user if feasible • Sanitize tables and seating after each guest • Sanitize food contact surfaces after each use • Restrooms should be sanitized frequently, and the establishment shall monitor that patrons and staff adhere to social distancing guidelines regarding restroom use • Use disposable menus or sanitize menus after each use • Use rolled silverware/napkins stored in sealed bags <ul style="list-style-type: none"> ○ Staff will roll silverware in designated sanitary areas ○ Do not preset silverware ○ Once removed from the sealed bags, utensils may not be reused, even if they have not been unwrapped • Do not use disinfecting wipes to wipe more than one surface; use one wipe per item or area and discard after each use or when visibly soiled • Ensure you are adhering to the requirements in the Wisconsin Food Code • Use gloves to avoid direct bare hand contact with ready-to-eat foods or unwrapped single-use items such as straws, stir sticks or toothpicks • Wrap food containers to prevent cross-contamination • Follow four steps to food safety: Clean, Separate, Cook and Chill • Encourage staff to become Certified Food Protection Managers • Do not allow customers to refill their own drinks; only allow staff to refill drinks, and use a new cup or mug for the refill • Install sanitizing stations (with hand sanitizer that is at least 60% alcohol) at the entrance to your business and encourage customers to use them

	<ul style="list-style-type: none"> Remove all unnecessary touchpoints, especially those that cannot be sanitized; examples include the use of pens to sign receipts (cashless and contactless transactions are recommended), paper ordering slips, and order/table buzzers Utilize disposable items instead of reusable whenever possible, and provide adequate trash receptacles to accommodate waste Remove shared condiments from tables. Provide them by request and sanitize after usage, or provide single-use containers or disposable packets
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> The capacity of customer-facing businesses should be reduced as much as possible to ensure adequate social distancing Any indoor or outdoor waiting area must be marked to enforce social distancing standards. One member of a party should be allowed in the waiting area, while other members of the party wait in their vehicle. Advance reservations are preferred to walk-in dining. Dining rooms should maintain six feet between tables <ul style="list-style-type: none"> When possible, physical barriers made of plastic or similar solid material should separate tables/booths Tables and booths that are not compliant should be clearly signed and blocked off (i.e., with visible tape) across seats and tables Limit each tables to six guests <ul style="list-style-type: none"> Extra chairs should be removed and tables may not be combined Eliminate any unnecessary physical contact between staff and customers, and maintain social distancing with a six-foot distance between individuals whenever possible. Install physical barriers such as sneeze guards and partitions at cash registers, bars, host stands and other areas where maintaining physical distance of six feet is difficult For bar areas, two bar stools should be left empty between customers not in the same party; the same rules apply to outdoor patio areas Adjust menu offerings and kitchen workflows to allow employees to maintain six feet of distance Use floor markings in entry and cash wrap areas to encourage social distancing Smoking patios should be closed or limited to one person at a time Common-use areas (such as lounge areas and child play areas) should be closed if social distancing and sanitizing between users cannot be maintained
Changes to Payment Systems	<ul style="list-style-type: none"> Offer cashless and contactless transactions whenever possible When exchanging paper and coin money, do not touch your face afterward. Ask customers to place cash on the counter rather than directly into your hand <ul style="list-style-type: none"> Place money on the counter, not in hand, when providing change back to customers Clean counter after each customer at checkout
Other Operational Guidelines	<ul style="list-style-type: none"> Post signage on the front door letting customers know about changes to your policies and instructing them to stay away if they are experiencing COVID-like symptoms Close all self-service food and drink stations (for example, salad bars and buffets)
Local Exceptions	<ul style="list-style-type: none"> N/A
State	Wyoming

Official Orders and Guidance	<ul style="list-style-type: none"> • Stay at home (urged, but not mandated) expiration date: 4/30/20 • Plan to ease COVID-19 Restrictions • Restaurant Operating Restrictions, 5/15 through 5/31/20
Dine-In	<ul style="list-style-type: none"> • Dine-in permitted, with restrictions
Employee PPE	<ul style="list-style-type: none"> • Staff that come within 6 feet of customers or other staff shall wear face coverings • The business shall not operate without appropriate protective equipment for staff (face coverings, gloves for serving and cleaning, etc.) • Gloves shall be worn when handling to-go boxes, pizza boxes, paper cups, and any other paper product that touches food; • Staff shall use gloves when handling ready-to-eat foods (including ice) <ul style="list-style-type: none"> ○ gloves are not required when handling foods that have yet to be cooked
Employee Health Checks	<ul style="list-style-type: none"> • Employees shall be screened for symptoms of COVID-19, or exposure to an individual with COVID-19, prior to each shift <ul style="list-style-type: none"> ○ Employees who are ill shall not be allowed to work ○ Employees who have been exposed to a COVID-19 positive person within the previous 14 days shall not be allowed to work ○ Employee logs of the screening activity must be kept and made available for inspection by the local health officer
Customer Health Checks	<ul style="list-style-type: none"> • Signage must remind customers not to enter the business if they have symptoms of COVID-19 and must be displayed at the business entrance
Sanitation	<ul style="list-style-type: none"> • Staff shall perform hand hygiene between interactions with each table • Cups, lids, napkins, and straws must be handed directly to customers by staff • Self-service condiments should not be used, unless the condiments can be cleaned adequately between customers • Tables must not be set prior to customer arrival <ul style="list-style-type: none"> ○ staff shall avoid touching items that have been placed on the table ○ tables must be cleared by dedicated staff once all guests have left the table • Dedicated staff shall sanitize all areas occupied by customers upon customer departure, including tables, menus, pens, salt and pepper shakers, tables, chairs, etc. (consider the use of disposable items as necessary) • The business shall not operate without EPA-approved disinfectants and sanitizers, soap and other necessary cleaning supplies • Hand sanitizer shall be available at the business entrance and immediately adjacent to all bathrooms • Cleaning and disinfecting shall be performed in the morning, afternoon, and evening; all tables, chairs; door handles, floors, and bathrooms, and any high-touch surfaces must be cleaned and disinfected • No self-serve food service or buffet options shall be available unless food is prepackaged; drink refills are not allowed in the same containers
Distancing and Occupancy Restrictions	<ul style="list-style-type: none"> • All patrons shall be seated at tables • Tables must be limited to groups of 6, preferably of the same household <ul style="list-style-type: none"> ○ A business may make exceptions for groups greater than 6 if the group is solely comprised of members from the same household • Tables with patrons must be positioned such that patrons at different tables are at least 6 feet apart (and preferably 10 feet apart) on all sides when seated

	<ul style="list-style-type: none"> ○ the number of people in a confined area at any time must be limited in such a way as to allow for adequate distancing between tables ● Signage must be positioned on premises reminding separate parties to stand at least 6 feet apart ● Designated waiting areas must have floor markers to indicate proper spacing ● Physical distancing guidelines must be maintained while customers enter and remain on premises
Changes to Payment Systems	<ul style="list-style-type: none"> ● The business shall encourage contactless and non-signature payment <ul style="list-style-type: none"> ○ if not possible for the customer, card and payment stations must be sanitized after each use ○ staff shall sanitize hands between handling payment options and food containers
Other Operational Guidelines	<ul style="list-style-type: none"> ● The business shall maintain a record of staff working hours by date and time for purposes of COVID-19 contact tracing <ul style="list-style-type: none"> ○ If such recordkeeping is done manually, sanitizing measures must be taken on the instruments used for recordkeeping in between use ● Playgrounds at the business must remain closed ● No dart/pool leagues, dances, events, or karaoke may take place at the business
Local Exceptions	<ul style="list-style-type: none"> ● Individual counties are responsible for applying for variances in order to lift operating restrictions

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